

Bourgogne Chardonnay Les Ursulines 2018

The beating heart of the Maison Jean-Claude Boisset is Les Ursulines, and this wine is the quintessential expression of the winery, and is both an initiation into Burgundy and a great wine in its own right.

TASTING NOTES

With a pale and brilliant yellow color, this wine reveals all the richness of this hot vintage! Aromas of white flowers, honey, ripe fruit and some buttery notes.



ORIGIN

This 'vast' appellation brings together four great regions; Yonne to the north, with its fresh, mineral wines, followed by the Côte d'Or, with its rounder, deeper whites, the Côte Chalonnaise with its pleasant wines, and lastly the Mâcon region to the south, with a range of styles varying with the individual soil and exposure.

VITICULTURE

Grape variety: Chardonnay
Soils: clay-limestone
Orientation: mostly southeast / south
Average age of the vines: 25-45 years old.

VINIFICATION

Harvest date: from 28th of August to 9th of September 2018.
The grapes were handpicked and collected in 20-kg perforated crates.
At the winery: The whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels with no settling to preserve a maximum of lees.
Very long fermentation using indigenous yeasts.



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AGEING

Maturation: aged for 10 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 10% new gently toasted French oak barrels were used for very delicate oaking.

Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in September 2019.

VINTAGE

2018, abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 3 to 5 years.



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