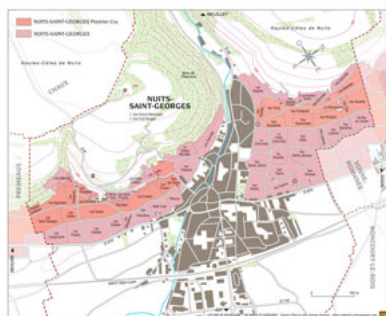




JEAN-CLAUDE BOISSET

NUITS-SAINT-GEORGES PREMIER CRU "LES PRULIERS" 2017



Varietal

100% Pinot Noir

Origins

Halfway between Dijon and Beaune, and with an easterly exposure, the vineyards of Nuits-Saint-Georges extend over 6 kilometres, with 140 hectares of Premier Cru vines. The range of soils, exposure and locations here creates a great diversity of terroirs. The area is bisected by the valley of the small Meuzin river, and the village itself.

The premier cru "Les Pruliers" is located above our plot "Belle Croix" in the middle of the hill south of the village. The soil is brown, silty in nature with calcareous gravel. In the region, the tree was called a "pruyer". In the past, there were many rowan trees in the plot.

Vinification and maturing

Harvest date: 17 September 2017. The grapes were handpicked and collected in 20-kg perforated crates. They were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches of 18 days of which 4 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap.

In the cellar: aged on the lees for 16 months with no racking using a proportion of 35% new French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

Bottling: the wine was not fined, but was very gently filtered before being bottled using gravity in March 2019.

Production: 2,736 bottles.

Tasting notes

Colour: Bright garnet red.

Nose: Intense aromas of spices, red plums and black berries. Some smoked notes.

Palate: A wine on the freshness while being structured. A concentrated mouth.

Ageing potential

From 5 to 10 years.



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Vintage : 2017

The 2017 vintage, the epitome of Bourgogne elegance.

After spending the winter building up their strength, the vines profited fully from a very warm spring, with budburst in early April ensuring a head start in terms of the growth cycle that was maintained right up to the harvest. The plants progressed from stage to stage free from hindrance, and by mid-June, were flowering before rapid fruit set. An early vintage was confirmed.

During the summer, a few spells of heatwave alternated with more mixed weather. However, ripening continued at a good pace and by the end of August, the first grapes were being picked, two weeks ahead of average. Harvesting continued until mid-September as each plot reached peak maturity. The grapes were in exceptional health and required virtually no sorting. Everyone was very enthusiastic about this fabulous fruit, its peak ripeness, and the volumes produced.

Vinification went without a hitch and the mood was one of serenity for this vintage when the Bourgogne winegrowing region returned to more habitual levels of quality and quantity.

The 2017 vintage is one of the most elegant expressions of the Chardonnay grape, with perfectly balanced wines and a wonderful aromatic profile. They are crisp, with notes of citrus and white-fleshed fruit. Aeration triggers the release of hints of peach and apricot, while in the mouth, minerality and tension balance out this rich, fruit-filled palette. A very fine vintage indeed!

For red wines, intense, dazzling colors ranging from ruby to garnet. From first glance, these wines simply invite one to taste them. Notes of red and black berries in these extremely expressive wines are another sign of indulgence, while perfect balance in the mouth combined with silky tannins results in a very harmonious ensemble that is subtle and without opulence.