

Bourgogne Chardonnay Les Ursulines 2024

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TASTING NOTES

With a beautiful pale gold color, this wine exudes complex aromas of yellow fruits, white flowers, and toasted almonds, combined with fresher notes of citrus zest. On the palate, it is beautifully fresh, with a lovely lively structure. A mineral wine that reveals a salty and subtly woody finish, full of finesse.



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: between September 10 and 30, 2024.
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.



JEAN-CLAUDE BOISSET

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“...terrestrial & celestial...”

Maison Jean-Claude Boisset is a jewel of Burgundy, whose beating heart is Les Ursulines, divine address in Nuits-Saint-Georges. The winery, built on the site of a 17th century convent, is a unique place, connecting heaven and earth, fully integrated into the geography of the surrounding vineyards.

Serving the winemaking and aging of the greatest wines of Burgundy, it focuses the history, experience and know-how of the family. Produced in very limited quantities, these wines show elegance and, above all, finesse.



AGEING

Maturation: aged for 9 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

Date and conditions: by gravity in July 2025, very light filtration and bentonite fining.

VINTAGE

Elegant and Structured

The 2024 vintage, marked by limited sunshine and frequent rainfall, required constant attention in the vineyard. At Les Ursulines, meticulous sorting allowed the selection of the most promising grapes (with very low yields in red), fully expressing the qualitative potential of the harvest. The result meets our highest expectations: the whites display beautiful freshness and acidity, while the reds reveal intense fruit character and supple tannins.

Ageing potential: from 3 to 5 years.

Grégory Patriat, viniculturist, signs the wines of the Maison, a Collection that represents both the most prestigious climats, and the most exclusive.

They are the fruit of intense viticulture and traditional, non-interventionist vinification in the Ursulines winery in Nuits-Saint-Georges.

These small, hand-stitched cuvées are forthright, precise, silky, and resolutely fruity wines with wonderful ageing potential.



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