

Bourgogne Pinot Noir Les Ursulines 2024

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TASTING NOTES

With a bright garnet color, the nose opens with aromas of black berries, blackberries, and blackcurrants, enhanced by spicy, delicately peppery notes. On the palate, it is an elegant wine with a silky texture, carried by a beautiful freshness. A Pinot full of finesse marked by a more structured finish.



ORIGIN

Pinot Noir is invariably associated with Burgundy and indeed, it is here that this varietal finds the conditions most conducive to its development... Pinot Noir owes its fame to its native terroir in Burgundy, where it is the only grape used for practically all of the production of red wines. Furthermore, the region's soils and temperate climate suit this varietal perfectly as it is not fond of hot, humid weather. The Côte de Nuits and Côte de Beaune produce what are without doubt the greatest Pinot Noir wines in the world.

VITICULTURE

Grape variety: Pinot Noir
Soils: clay-limestone.
Average age of the vines: 35-40 years old.

VINIFICATION

Harvest date: From 10 to 30 September 2024.
Handpicked. The grapes 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 completely destemmed but not crushed and were gravity-fed into tanks. Total maceration of about twenty days. Extraction by various punching down and gentle pumping over.



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 on the lees for 12 months with no racking using a proportion of 10% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Date and conditions: The wine was not fined but was very gently filtered before being bottled using gravity in October 2025.

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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