

# Marsannay 2023

A recent appellation, Marsannay in the Côte de Nuits produces fantastic red wines as well as a very significant production of white wines.



## TASTING NOTES

This wine reveals a bouquet of white flowers, combined with delicate honeyed citrus notes. On the nose, there's a mellow woodiness with a lovely harmony of floral and toasty notes. The palate, which combines freshness and concentration, is carried by a fairly rich structure and a salivating, tangy finish. A Marsannay with a fresh woodiness that retains the grain typical of its terroir.

## ORIGIN

With 27 ha of white grapes under vine and 147 ha of red, the white wines of Marsannay remain something of a curiosity. The vineyards are planted in clay-limestone soil dating back to the Middle Jurassic period. Located in the southern part of the appellation, near the village of Couchey, the vineyard's eastern exposure along with its small limestone pebbles and numerous faults allow for the production of elegant, pure wines. The 45-year-old vines are planted at an altitude of 230 m.

## VITICULTURE

Grape variety: chardonnay  
Soils: deep clay-limestone.  
Orientation: East  
Pruning: Guyot system  
Average age of the vine: 50 years old.

## VINIFICATION

Harvest date: 20 September 2023.  
The grapes were handpicked.  
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.

## MARSANNAY-LA-CÔTE



JEAN-CLAUDE BOISSET

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### AGEING

**Maturation:** aged for 17 months in 450 L barrels with no racking or stirring to bring out all of this wine's minerality. A proportion of 30% new French oak barrels.

**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:** by gravity on March 18, 2025, wine fined with bentonite, very light lenticular filtration.

**Number of bottles:** 4,530 bottles & 200 magnums.

### VINTAGE

**Fruity and generous**

The 2023 vintage experienced unpredictable weather conditions, making work in the vineyards essential for grape quality. Harvesting began in early September under intense heat with the Chardonnays to avoid over-ripening, followed by the reds. The whites will spend two winters in the cellar, while the Pinot Noirs will have undergone short ageing to preserve the fruity aromas. A vintage that brings out the best in each terroir, offering wines that are bright and delicious.

**Ageing potential:** from 6 to 9 years.

## “...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.



**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.



JEAN-CLAUDE BOISSET