



JEAN-CLAUDE BOISSET

Press Release

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Bottling the last of the 2009s: Patience is a virtue

Spring is the season for bottling the last of the iconic 2009 vintage from Jean-Claude Boisset. By mid-April, all the *villages*, *premier* and *grand crus* will be bottled after up to 19 months in the cellar, a good six months longer than the brand's generic wines. The ageing was particularly long but in keeping with tradition. The old-timers say, "Two winters, Kiddo! White wines have to spend two winters in the cellar." Indeed, this long period allows a wine to become almost "vaccinated" against the ravages of time.

Since he took over responsibility for the destiny of the family *maison* in 2002, viniculturist Grégory Patriat has opted for a patient approach to ageing, one of the surest ways to sculpt very sophisticated wines that offer the purity so characteristic of the house style.

All the white wines, from the *villages* to the *grand crus* enjoy the same painstaking care and attention, which begins in the vines. The bunches are picked by hand from around 50 carefully chosen plots that make up the palette of *appellations* of the Côte de Nuits and the Côte de Beaune, at the heart of the Jean-Claude Boisset range of wines.

In the Ursulines winery in Nuits-Saint-Georges, the harvest is carefully sorted by hand and gently pressed before being transferred into barrels with no racking off, complete with all its lees. This raw must with all its natural flora offers an authentic reflection of the wine and the *terroir*. The length and sophistication of the ageing process allow this natural juice, rich in yeasts and bacteria, to naturally develop into a highly-characteristic wine.

"A wine is made on the vine," as the old adage goes, but it reveals its true character in the barrel. The freshness of Jean-Claude Boisset wines comes firstly from an almost obsessional care taken by the winemaker to ensure the wine sees exactly the right proportion of new wood. Although the wood is essential, his aim is to ensure that the wood is almost imperceptible at the end of the ageing process so that it underpins the wine without ever masking it. That's why Jean-Claude Boisset wines see just 25% new barrels that enjoy a lengthy, low-temperature toasting, and barrels that are big in volume, *demi-muids* of 450 liters, to ensure the wine tastes less oaked. This type of ageing doesn't make for rounded wines – on the contrary, it makes them more taught so they linger on the palate. This is definitely the future of oaking Burgundy wines.

Lengthy alcoholic and malolactic fermentations in very cool cellars at 10°C helps protect the wines against oxidization. The lees are never stirred during the ageing process, whatever the vintage, to further help bring out the wine's original purity without making it heavy. There is no racking off before the final stage when the wine spends from two to three months in stainless-steel vats to finish it. Of course, no oenological products such as yeast are added to the wines.

The first tastings of the 2009 vintage have revealed wines that are pure with good minerality. Potential alcohol is relatively low, at between 12°-13.1° precisely, thanks to an early harvest date which ensured the wine kept all its freshness, indispensable for this sunny vintage. Patience is still the order of the day as we wait for another few months to sample the Auxey-Duresses Les Crais, the Monthélie and the Puligny-Montrachet Premier Cru La Garenne, to be enjoyed in the flush of youth, or else in twenty years time or more.

Samples of the 2009 collection are available on demand

Press contacts:

Nathalie Bergès-Boisset & Véronique Destaing - Tel. +33 (0)3 80 62 61 61 - presse@boisset.fr