Bourgogne Pinot Noir Les Ursulines 2018

The beating heart of the Maison Jean-Claude Boisset is Les Ursulines, and this wine is the quintessential expression of the winery, and is both an initiation into Burgundy and a great wine in its own right.

TASTING NOTES

In a ruby ??color with violet hues, this wine develops aromas of ripe black and red fruits and some peppery notes. The mouth is very silky and dense. A very greedy wine!



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 6th to 15th September 2018. Handpicked.

At the winery: the grapes were completely destemmed but not crushed and were gravity-fed into tanks. Maceration lasted a total of 18 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap.



Bourgogne Pinot Noir Les Ursulines 2018

The beating heart of the Maison Jean-Claude Boisset is Les Ursulines, and this wine is the quintessential expression of the winery, and is both an initiation into Burgundy and a great wine in its own right.



AGEING

Maturation: aged on the lees for 7 months with no racking using a proportion of 15% new French oak barrels. Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: in July 2019.

VINTAGE

2018, abundance and excellence After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: from 3 to 5 years.

