

JEAN-CLAUDE BOISSET

MARSANNAY

GRAND VIN DE BOURGOGNE FRANCE

# VITICULTURE

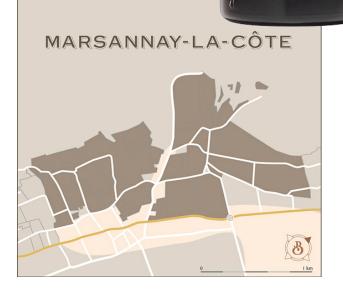
Grape variety: pinot noir Soils: mostly limestone. Orientation: East Surface area under vine: 0.5947 ha Pruning: Cordon de Royat system Yield: 28 hL/ha Average age of the vines: 46 years old.

### **VINIFICATION**

Harvest date: 2 September 2020.

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 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches of 17 days including 4 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 2 punchings of the cap.



structure and reveals a beautiful aromatic

persistence.



# **AGEING**

Maturation: aged on the lees for 10 months with no racking using a proportion of 42% 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 August 2021, the wine was very gently filtered before being bottled using gravity. Number of bottles: 2,197.

### VINTAGE

#### Balanced and concentrated

The harvests happened back-to-front! They began with the reds ripening before the whites. The harvest was very disease-free but we had to eliminate sunburnt berries, especially in the case of the Pinot Noir vines as the Chardonnays had coped better with the heat. Quality was definitely good, but relatively low juice yields has resulted in Pinot Noirs with high colour and aromatic intensity. On the other hand, the Chardonnay vines produced adequate yields with a good balance of sugar and acidity. This optimal ripeness enabled us to harvest the red grapes in certain plots according to the 'vendange entière' approach, where stalks are fermented along with the grapes. 'Lots of lovely colour in the reds, with very high polyphenol content, firm tannins and excellent levels of acidity. Looks set to be a year with great cellaring potential. Summer fruit coulis notes definitely have the upper hand in this year's vintage! The whites are nicely-balanced, but it's too early to be more precise. Watch this space...' Grégory Patriat. Ageing potential: From 7 to 12 years.

