

JEAN-CLAUDE BOISSET

MARSANNAY

GRAND VIN DE BOURGOGNE FRANCE

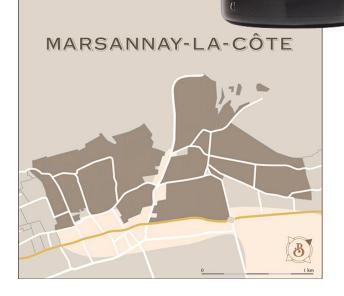
### **VITICULTURE**

Grape variety: pinot noir
Soils: mostly limestone.
Orientation: East
Surface area under vine: 0.5947 ha
Pruning: Cordon de Royat system
Yield: 37 hL/ha
Average age of the vines: 47 years old.

#### **VINIFICATION**

Harvest date: 25 September 2021.

The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest. At the winery: 100% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 19 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 6 punchings of the cap.



present. A wine with a nice

length!





### **AGEING**

Maturation: aged on the lees for 15 months with no racking using a proportion of 40% 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: by gravity in February 2023, unfined wine, very light filtration.

Number of bottles: 2,937.

## **VINTAGE**

A complex vintage!

It is both a winegrower and winemaker's vintage! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 7 to 12 years.

