Beaune
1er Cru Les Vignes Franches 2019

In Beaune, wine and pleasure are at the top of the agenda!
Pleasure on the eyes in the form of the Hospices, and pleasure of the senses with the superb mosaic of nature and humans formed by the vineyards of Beaune.



TASTING NOTES

With its beautiful golden yellow color, this wine develops intense aromas of white flowers mixed with citrus, yellow fruits and toasted notes. We find a beautiful minerality in the mouth, a silky wine with a frame of freshness. This wine has a very good length.



ORIGIN

Beaune is the winegrowing capital of the region and has played an important role in Burgundian history. Profits from the annual “Hospices de Beaune” wine auction continue to provide support to hospice residents. The vineyards of Beaune are unique in that out of approximately 400 ha of vines under production, over 300 ha are classified as Premier Cru. The appellation is divided into two parts, north and south, which are separated by a division marked by the road that goes from Beaune up to Bouze-Lès-Beaune.
In old French, “Vignes Franches” signified a plot of land free from any taxation payable. This vineyard “climat” (among the lesser-known) produces fine white wines of great refinement, which can match those of certain Grands Crus in the Côte de Beaune. See from above, the vineyard is of triangular shape, with East/South-East exposure. The vine, from very fine stock, producing low yields. The soil is essentially on marl-limestone rock, quite light soil allowing for the wine to evolve with great finesse.

VITICULTURE

Grape variety: chardonnay
Soils: light marl-limestone rock.
Orientation: East/South-East
Surface area under vine: 0.2140 ha
Pruning: Guyot system
Yield: 21 hL/ha
Average age of the vine: 66 years old.

VINIFICATION

Harvest date: 14 September 2019.
The grapes were handpicked and were sorted a first time in the vineyard and a second time when they arrived at the winery.
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. Very long fermentation using indigenous yeasts for added complexity and freshness.

JEAN-CLAUDE BOISSET

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“...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.



Paul Zinetti, vinicultarist, 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 viniculture 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.

AGEING

Maturation: aged for 18 months with no racking or stirring to bring out all of this wine's minerality.
Barrels: Oak of French origin toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

BOTTLING

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in March 2021.
Number of bottles: 600.

VINTAGE

A legendary vintages?
According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.
Ageing potential: from 4 to 7 years.

JEAN-CLAUDE BOISSET

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