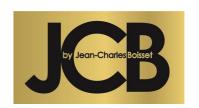
## JCB by Jean-Charles Boisset,

# `JCB Caviar` Crémant de Bourgogne Blanc de Blancs NV Crémant de Bourgogne, Burgundy, France





Grape Varieties	85% Chardonnay
	15% Aligoté
Winemaker	Jean-Charles Boisset
Closure	Natural Cork
ABV	12%
Residual Sugar	7.8g/L
Acidity	4.95g/L
Wine pH	3.22
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

#### **PRODUCER**

Jean-Charles Boisset was born into one of Burgundy's great winemaking families. Alongside his sister Nathalie and their parents Jean-Claude and Claudine, Jean-Charles is the proprietor of more than 20 great wine estates from the world's pre-eminent wine-producing regions. These include Jean-Claude Boisset and Château de Pierreux in Burgundy, as well as De Loach Vineyards in the Russian River Valley. Created by Jean-Charles, the innovative JCB Collection brings together the 'Old' and 'New' worlds of winemaking. Each wine in the collection is a limited edition 'named' with a number. These numbers relate to a wine style that Jean-Charles strives to achieve vintage to vintage, while also symbolising important ideas, passions and moments in his life and wine career.

#### **VINEYARDS**

The 'JCB Caviar' Blanc de Blancs blends Chardonnay and Aligoté. The grapes are sourced from three different areas spanning the length of the Burgundy region: the Mâconnais in the South, which lends richness to the blend, and the Châtillonnais and the Yonne to the North, which lend a crisp vivacity to the wine. Soils are limestone based, endowing the wine with great freshness, elegance and minerality.

### **VINIFICATION**

Upon arrival at the winery, the Chardonnay and Aligoté grapes were gently pressed to yield a very clear must. The first fermentation took place in stainless-steel tanks at controlled temperatures to preserve freshness. Made following the traditional Champagne method, the second fermentation took place in bottle and the wine was aged on its lees for 18 months before disgorgement, imparting delicious buttery brioche notes on the wine.

#### **TASTING NOTES**

An exceptionally elegant Blanc de Blancs with aromas of crisp citrus fruits married with notes of toasted brioche and butter. Crisp and refreshing on the palate, with a fine mousse and a vibrant acidity which carries the complex flavours onto the lingering finish.