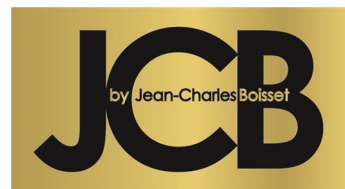


JCB by Jean-Charles Boisset,
`JCB No. 21` Crémant de Bourgogne Brut NV
Crémant de Bourgogne, Burgundy, France



Grape Varieties

40%	Pinot Noir
35%	Chardonnay
20%	Gamay
5%	Aligoté

Winemaker	Jean-Claude Boisset
Closure	Natural Cork
ABV	12%
Residual Sugar	12g/L
Acidity	4.5g/L
Wine pH	3.15
Bottle Sizes	75cl

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 No. 21` Crémant de Bourgogne is an unusual blend of grapes, which are all sourced from parcels located across Burgundy. The vines grow on south-east facing slopes and are planted on clay and limestone soils. The Pinot Noir and Aligoté come from vineyards situated throughout the Côte d'Or. The Chardonnay and Gamay are sourced from the Mâconnais. All harvesting is done by hand.

VINIFICATION

Upon arrival at the winery, the Pinot Noir, Chardonnay, Gamay and Aligoté grapes were gently pressed to yield a very clear must. The four grape varieties were vinified separately with the first fermentation taking place in stainless-steel tanks at controlled temperatures to preserve freshness. The final blend was then assembled, with 20% reserve wine to add complexity. Made following the traditional Champagne method, the second fermentation took place in bottle and the wine was aged on its lees for 12 months before disgorgement, imparting delicious buttery brioche notes on the wine.

TASTING NOTES

Pale and vibrant in colour, the JCB No. 21 Crémant boasts aromas of citrus fruits, almonds and white flowers on the nose. The palate has refreshing and lifted acidity, coupled with a lovely, rich texture from the lees ageing.

AWARDS

International Wine Challenge 2019, Silver