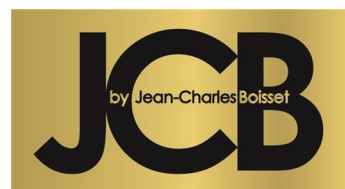


JCB by Jean-Charles Boisset,
`JCB No. 69` Crémant de Bourgogne Rosé NV
Crémant de Bourgogne, Burgundy, France



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. 69` Crémant de Bourgogne Rosé 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

This sparkling rosé was made according the 'saignée' method. During the pressing of the grapes, the free run, first press juice - 'the cuvée' - was separated from the 'taille', which is the juice from the last press, and kept aside as it is the best juice to use in the making of the Crémant. This was then fermented in stainless steel vats for two weeks at 18°C. Made following the traditional Champagne method, the second fermentation took place in bottle and the wine was aged for a period on its lees before disgorgement, imparting delicious buttery brioche notes on the wine.

TASTING NOTES

This Crémant de Bourgogne has a lovely pale pink colour with aromas of forest fruits and nuances of rose pet. On the palate it has a fine mousse and a crisp acidity which carries the bright fruit aromas onto the elegant finish.

Grape Varieties **37% Chardonnay**
 37% Pinot Noir
 20% Gamay
 6% Aligoté

Winemaker	Jean-Claude Boisset
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Closure	Natural Cork
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ABV	12%
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Residual Sugar	9.4g/L
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Acidity	6.18g/L
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Wine pH	3.13
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Bottle Sizes	75cl
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