

FROM THE ROBB CELLAR * Fine wines & spirits worthy of a place in your private collection.

TEQUILA OFTEN CONJURES thoughts of warm, languid days and balmy nights by the sea; yet in at least one case, such a setting conjured—or inspired—the spirit itself. Casamigos (a contraction of the Spanish words for “house of friends”) evolved out of the many tequila-filled evenings that the actor George Clooney and the entrepreneur Rande Gerber (see “The Robb Reader,” page 132) have shared at their adjacent homes in Cabo San Lucas. After sampling numerous premium brands, the longtime friends eventually decided to create a sipping tequila of their own. Made from the finest Blue Weber agaves from the Jalisco highlands and aged for seven months in ex-bourbon barrels, **Casamigos Tequila Reposado** offers a tour de force of toasted oak, marzipan, and butterscotch essences, and a hint of green olive on its luxurious finish. (\$48) www.casamigostequila.com

RAISED IN BURGUNDY'S Côte de Nuits, Jean-Charles **Boisset** learned the wine business from the ground up in the cellars of the Jean-Claude Boisset winery, which his parents founded in 1961. After studying in the United Kingdom and elsewhere in Europe, he ventured to the United States, where he not only expanded his family's distribution in North

America but also acquired a number of important domestic labels, including DeLoach Vineyards, Buena Vista Winery, and Raymond Vineyards. His most creative (and most personal) project, however, is JCB, a unique collection of limited-production wines from both Burgundy and California that melds innovation with tradition and the Old World with the New. Each wine is designated by a number that has special significance for Boisset. The **JCB 2006 No. 39 Brut** is named for the year 1939, when his grandparents met and married in a Europe on the brink of war. Made entirely of Chardonnay sourced from the Côte de Beaune, this Crémant de Bourgogne has a delicate floral fragrance of lilies and honeysuckle, accompanied by a briny note of powdered seashell. The texture is vibrant, and delicate flavors of lime, honey, and sea salt float toward the finish on a wave of mouthwatering, effervescent acidity. (\$65) www.jcbwines.com

