

JCB by Jean-Charles Boisset N°17

CABERNET FRANC
Napa Valley
2021



PROFOUND. INDULGENT. SECRETIVE.

GRAPE VARIETY: Cabernet Franc

REGION: Napa Valley, California

WINEMAKING NOTES: Aged in French oak for 18-19 months - 23% new French (Seg Moreau, Ermitage). Fermentation (all extended maceration) on skins for an average of 45 days. Blend of two vineyards on the east sides of St. Helena and Oakville. Harvested on root and fruit days and bottled on a root day. Vegan, bottled unfiltered and unfiltered. Alcohol: 14.5% | pH: 3.71 | T/A: 7.2 g/L

TASTING NOTES: This timeless Cabernet Franc boasts a profound amethyst hue and a bouquet that's a symphony of scents, with notes of concentrated black cherries, fragrant black tea, and aromatic cardamom. A mélange of flavors graces the palate from red currant jelly to luscious black raspberries with a revitalizing earthy essence. Textured tannins lead to an exceptionally gratifying and enduring finish.

WHAT THE NUMBER 17 SIGNIFIES: In the 17th century, Cabernet Franc was established in the Loire region of France when the polarizing Cardinal Richelieu sent varieties from Bordeaux to be planted at the Abbey of Bourgueil. In the centuries that followed, it became one of the pillars of fine wine in both regions. As a true expression of this refined and noble grape, N° 17 elegantly reveals all of the profound beauty and indulgent secrecy that characterizes Napa Valley Cabernet Franc.

A bottle of wine, to Jean-Charles Boisset, represents a moment in time where one is encouraged to be truly INDULGENT. Our N° 17 Cabernet Franc evokes a desire to celebrate PROFOUND moments in the everyday. Revealing its mysteries to only a select few, this SECRETIVE wine rewards the adventurous reveler. 