

# JCB by Jean-Charles Boisset

## N°76

CHARDONNAY  
*Napa Valley*  
2021

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SPICY - LUSCIOUS - ELEGANT

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**GRAPE VARIETY:** Chardonnay

**REGION:** Napa Valley, California

**WINEMAKING NOTES:** Aged 12 months in 100% French oak. 100% malolactic fermentation.  
Alcohol: 15%

**TASTING NOTES:** Our N° 76 is richly perfumed and boasts a vibrant bouquet of zesty lemon and white peach on the nose. This invigorating and lively Chardonnay bursts with luscious flavors of tangy tangerine and succulent pear, complemented by nuanced notes of crisp apple giving this wine fresh minerality for a multi-layered taste sensation. With a full-bodied texture that is silky with a rounded edge, it culminates in a lovely and enduring finish.

**WHAT THE NUMBER 76 SIGNIFIES:** N° 76 recalls 1976, the year a young Jean-Charles had his first experience of phenomenal wines and was thus ushered into the exciting, multidimensional world of flavor. 1976 was also the year of the famous tasting in Paris that put California wines on the international map.

For Jean-Charles Boisset, California Chardonnays often possess an underlying SPICY quality, the hallmark of grapes fermented and aged in especially fine new oak barrels. While ripe grapes give this wine LUSCIOUS flavor, there's an unmistakable restraint to N° 76 which marks it as undeniably ELEGANT.!