

JCB by Jean-Charles Boisset

N°81

CHARDONNAY
Sonoma Coast
2021



ALLURING. EPHEMERAL. INSATIABLE

GRAPE VARIETY: 100% Chardonnay

REGION: Sonoma Coast, California

WINEMAKING NOTES: Aged in 100% French oak for 16 months - 37% new oak. Whole cluster pressed.
Alcohol: 14.5% | pH: 3.5 | T/A: 5.5 g/L

TASTING NOTES: Aromas of zesty lemon and fragrant honeysuckle tantalize the senses, leading to the revelation of Anjou pears and golden honeycomb on the palate. This Chardonnay delicately caresses the palate with its creamy, silky texture, while a lively minerality adds a touch of brightness. The journey culminates in a sophisticated finish, long and elegantly dry, where hints of vanilla, citrus, and warm caramel intertwine seamlessly. This unfiltered chardonnay stands as a true embodiment of elegance and refinement.

WHAT THE NUMBER 81 SIGNIFIES: N°81 refers to the excitement Jean-Charles felt in 1981 when he came to California from Burgundy for the first time. From that trip, he was inspired to make an elegant Chardonnay evocative of the white Burgundies he had grown up with yet undeniably of California provenance.

For Jean-Charles Boisset, the lemony/tropical aromas of this Chardonnay are especially ALLURING, calling the taster back over and over again. The plush, crème-brûlée-like texture is rich, yet the wine has an elegance that makes it quite EPHEMERAL. Finally, the long, ripe finish is delicious. It makes you insanely INSATIABLE!