



JCB  
by Jean-Charles Boisset  
N°XX

BRUT CHAMPAGNE

*Champagne, France*

NV

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RESPLENDENT. LUXURIANT. EFFERVESCENT.

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**GRAPE VARIETY:** 60% Chardonnay, 30% Pinot Noir and 10% Pinot Meunier

**REGION:** Champagne, France (classified Premier Cru villages within the Champagne Region)

**WINEMAKING NOTES:** Pinot Noir and Pinot Meunier from Vallée de la Marne and Montagne de Reims. Chardonnay from Côte des Blancs. Dosage: 10 g/L Brut | Alcohol : 12%

**TASTING NOTES:** This Champagne presents a delightful pale yellow hue, reminiscent of the soft glow of a summer sunset. The effervescence is a mesmerizing sight, forming a beautiful train of bubbles that dance gracefully in the glass, creating an inviting allure. The aroma is a delightful fusion of invigorating citrus notes, akin to the tangy zest of ripe lemons and limes, mingling playfully with a subtle hint of delicate white flowers. Perfectly balanced by a vibrant acidity and imparting a lively and refreshing mouthfeel, on the palate it reveals a truly gourmet experience that is both exuberant and satisfying.

**WHAT THE NUMBER XX SIGNIFIES:** The No. XX, or “20” in roman numerals, represents 20 million, the number of bubbles found in a bottle of Champagne.



From the point of nucleation at the base of the glass, a bubble's life is short, but RESPLENDENT, as it rises and bursts at the surface. The millions of bubbles form a LUXURIANT cosmos in each glass of the EFFERVESCENT elixir. This dazzling display is what has made Champagne renowned the world-over.

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TRANSCENDING TERROIR. CELEBRATING TIME. EMBRACING STYLE