JCB by Jean-Charles Boisset

N°44

BRUT
PREMIER CRU CHAMPAGNE

Champagne, France
2016



LUSTROUS. FORTUITOUS. UNRIVALED.

GRAPE VARIETY: 56% Chardonnay and 44% Pinot Noir

REGION: Champagne, France

WINEMAKING NOTES: Chardonnay from the Côte des Blancs and Pinot Noir from Montagne de Reims and The Marne Valley. Aged 6 months in stainless steel. Harvest date Sept. 2016. Tirage: April 2017.

- Dosage: 8 g/L Brut
- 12% ALC

TASTING NOTES: A deep, golden yellow color in the bottle with a fine, sparkling perlage. A truly smooth and well-balanced Champagne, the nose is fresh and warm that reveals aromas of white fruits followed with subtle citrus notes. Silky texture with a lively edge, this wine shows its maturity with notes of brioche but plenty of intense freshness leaving a crisp, long-lasting finish.

WHAT THE NUMBER 44 SIGNIFIES: Prior to 1844 and the discovery of the wire cage used to keep the cork in place, Champagne was seen as the work of the devil himself -- nicknamed le vin du diable, or "the devil's wine." And indeed, there are only 44 Premier Cru Champagne appellations!

100% VEGAN WINES

Fo N°44 represents an accident of destiny with a LUSTROUS outcome... this FORTUITOUS discovery happened when a cork popped unexpectedly. With the invention of the muselet, came the UNRIVALED Champagne bubbles adored today... never to be confined!

JCB

TRANSCENDING TERROIR. CELEBRATING TIME. EMBRACING STYLE