JCB Caviar



Sparkling Blanc de Blancs

Pristine • Desired • Pearlescent

Grape Variety: 85% Chardonnay,15% Aligoté

Region: Burgundy, France

Winemaking Notes:
Traditional Crémant de Bourgogne production process, with a minimum ageing of 18 months on lees in the bottle.

- Alcohol: 12%
- Dosage: 10-12g/l

Tasting Notes: Yellow in color with green and golden reflections, this very bright wine presents an elegant train of bubbles. The nose opens on white blossom then citrus, before developing pleasant buttery and brioche notes. Full and rounded in the mouth, with a certain vivacity, and secondary aromas of great complexity, that evolve over time.

What the Caviar Signifies: In its most PRISTINE form, a pure Burgundian Chardonnay sparkling Blanc de Blancs inspired by the elegant roe DESIRED by the world, caviar, for which this invigorating, vibrant sparkling is the perfect pairing! Bubbles dance in this bottle with a PEARLESCENT shimmer that is both delicate and intense…. The intermingling of the delicious, salty, briny taste of the sea – caviar – beautifully enhanced by the crisp and buttery Blanc de Blancs… the ultimate, unmatched flavor burst! The pinnacle of extravagance awaits you... the explosive pairing of this Blanc de Blancs and caviar!

Size	Cases per Pallet	Tier / Cases	Cases Dimensions	Weight	UPC Code	SCC Code
750ml/12	56	4 x 14	H 8 x W 13 x L 20	43 lbs	0 1715 181502 5	10017151815022