2015 JCB No. 13 Brut



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Grape Variety: Chardonnay and Pinot Noir

Region: A.O.C. Burgundy

Winemaking Notes:
According to AOC regulations, the grapes were picked by hand and placed in perforated cases. A small percentage (5%) of the wine was aged in 3-4 year-old barrels for 6 months. After the "prise de mousse," the bottles underwent 24 months aging "sur lattes" to refine the wine and help intensify the aromas of this fine Bourgogne Rosé.

Tasting Notes:
Light salmon-pink robe with nice and bright highlights. The mousse is dense, and the ring of bubbles is deep and persistent.

Elegant and complex nose: delicate floral notes, such as roses, iris and orange flowers, evolve towards deeper and more creamy flavors.

The palate is crispy at first, and then shows pleasant cherry and raspberry savours.

This Grand Crémant de Bourgogne perfectly balances freshness and a round and long finish.

Each JCB wine is known by a number and each number has deep significance for Jean-Charles Boisset, the collection's creator and namesake. Thirteen is the favorite number of Jean-Charles' precious bijoux and wife who adorns every day of his life. Her essence and their bond of foreverness is sealed within this divine wine and uniquely elegant bottle.