

INTIMATE PASSIONATE DELICATE LUSCIOUS  
DEBOYRE INCORRIGIBLE  
SEDUCTIVE VIBRANT VOLUPTUOUS  
CHARISMATIC FLAMBOYANT  
MULTI-DIMENSIONAL

**JCB**  
by Jean-Charles Boisset

2018 **N°76**



## Chardonnay

Spicy • Luscious • Elegant

**Grape Variety:** 100% Chardonnay

**Region:** Napa Valley

### Winemaking Notes:

**Fermentation:** 100% barrel fermented, 100% malolactic fermentation

**Oak:** 100% French oak, 26% new oak

**Aging:** for 14 months

### Tasting Notes

The 2018 JCB N° 76 Chardonnay opens with a bouquet of nectarine, lemon curd, and subtle baking spices. On the palate, this bright and expressive chardonnay is bursting with flavors fresh pineapple and tangerine, layered by notes on gala apple and wet stone. This is a full bodied Chardonnay with a creamy and rich mid-palate that leads to a long and lingering finish.

### Number 76

N° 76 recalls 1976, the year a young Jean-Charles had his first experience of phenomenal wines and was thus ushered into the exciting, multidimensional world of flavor. 1976 was also the year of the famous tasting in Paris that put California wines on the international map.

For Jean-Charles Boisset, California Chardonnays often possess an underlying **SPICY** quality, the hallmark of grapes fermented and aged in especially fine new oak barrels. While ripe grapes give this wine **LUSCIOUS** flavor, there's an unmistakable restraint to N° 76 which marks it as undeniably **ELEGANT**.