

# 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 in stainless steel.

- 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."

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!