



JCB No. 44



2013 Premier Cru Champagne

Lustrous • Fortuitous • Unrivaled

Grape Variety: 47% Chardonnay, 53% Pinot Noir

Region: Champagne, France

Winemaking Notes:

- Chardonnay from the Côte des Blancs and d'Eprenay aged in French Oak barrels for 11 months
- Pinot Noir grapes from the Montagne de Reims spent 11 months in stainless steel vats for first fermentation
- Six years on lees
- 12.4% ALC
- 6.2 g/L

Tasting Notes: A golden honey color in the bottle with a fine, sparkling perlage. A truly balanced Champagne with aromas of dried fruit and almond. Silky texture with a lively edge, this wine shows its maturity with notes of brioche but plenty of intense freshness with bursts of ripe white fruit leaving a long-lasting finish.

What the No. 44 Signifies: No. 44 represents an accident of destiny with a LUSTROUS outcome... This FORTUITOUS discovery and explosive moment happened when the cork popped unexpectedly, in 1844... It was first seen as the work of the devil himself... until the invention of the muselet which resulted in the UNRIVALED Champagne bubbles you adore today... To le vin du diable... never to be confined!

Size	Cases per Pallet	Tier / Cases	Cases Dimensions	Weight	UPC Code	SCC Code
750ml/6	72	6 x 12	L 12.6 x W 10.7 x H 8.6	24 lbs	0 17151 81501 8	10017151815015