

JCB
by Jean-Charles Boisset

N° 64

Crémant de Bourgogne Blanc de Noirs

Fresh • Aromatic • Alive



Region: Burgundy, France

Grape Variety: 100% Pinot Noir from the Côte de Beaune & Côte de Nuits

Winemaking Notes:

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

- Alcohol: 12%
- Dosage: 4g/l

Tasting Notes: Pale yellow in color with gray reflections, this tiny bubbles in this wine create a creamy foam. The nose is slightly closed on buttered and caramel notes that crescendo into red fruits like raspberry. This wine has an assertive character. The ample and powerful mouth reveals a beautiful freshness in the final mouth.

What the N°64 Signifies: A radiant sparkling Blanc de Noirs from Burgundy that reveals itself in its purest form, with ONLY naturally occurring sulfites...nothing added! Indeed, the ancient Egyptians discovered the power of sulfites... a way to preserve the literal fruits of their labor. But to resist these additives allows for a **FRESH** approach to the wine in its more natural state. No.64 represents molecular weight of the sulfite compound and with less of it, flavor and **AROMATIC** nuances are free to dance on your palate... coming **ALIVE** with every sip!

It is well known that winemaking is part science and part art. In the case of N°64 Blanc de Noirs, this could not ring truer.