

JCB
by Jean-Charles Boisset

2019 **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, 48% new oak

Aging: for 12 months

Tasting Notes

The 2019 JCB N° 76 Chardonnay opens with a bouquet of lemon, peach, and delicate baking spices. On the palate, this fresh and vivid Chardonnay is exploding with flavors of fresh tangerine and pear, layered by hints of crisp apple and mineral. This is a full-bodied Chardonnay with a buttery and silky mid-palate that leads to a lengthy and persistent 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**.