



JCB
by Jean-Charles Boisset
N°XX

BRUT CHAMPAGNE

Champagne, France

NV

RESPLENDENT. LUXURIANT. EFFERVESCENT.

GRAPE VARIETY: 60% Chardonnay, 30% Pinot Noir and 10% Pinot Meunier

REGION: Champagne, France (classified Premier Cru villages within the Champagne Region)

WINEMAKING NOTES: Pinot Noir and Pinot Meunier from Vallée de la Marne and Montagne de Reims. Chardonnay from Côte des Blancs. Dosage: 10 g/L Brut | Alcohol : 12%

TASTING NOTES: This Champagne presents a delightful pale yellow hue, reminiscent of the soft glow of a summer sunset. The effervescence is a mesmerizing sight, forming a beautiful train of bubbles that dance gracefully in the glass, creating an inviting allure. The aroma is a delightful fusion of invigorating citrus notes, akin to the tangy zest of ripe lemons and limes, mingling playfully with a subtle hint of delicate white flowers. Perfectly balanced by a vibrant acidity and imparting a lively and refreshing mouthfeel, on the palate it reveals a truly gourmet experience that is both exuberant and satisfying.

WHAT THE NUMBER XX SIGNIFIES: The No. XX, or “20” in roman numerals, represents 20 million, the number of bubbles found in a bottle of Champagne.

From the point of nucleation at the base of the glass, a bubble's life is short, but RESPLENDENT, as it rises and bursts at the surface. The millions of bubbles form a LUXURIANT cosmos in each glass of the EFFERVESCENT elixir. This dazzling display is what has made Champagne renowned the world-over.