



# JCB

by Jean-Charles Boisset

## N°76

CHARDONNAY

*Napa Valley*

2022

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SPICY. LUSCIOUS. ELEGANT.

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**GRAPE VARIETY:** Chardonnay

**REGION:** Napa Valley, California

**WINEMAKING NOTES:** Crafted from Dijon clones sourced from three select blocks across two premier vineyards, this Chardonnay is a harmonious expression of Napa Valley's complexity and elegance. Fermented in 35% new French oak (François Frères & Seguin Moreau), with the remainder in twice-used barrels, this Chardonnay underwent 65% malolactic fermentation, preserving vibrant acidity and enhancing a refined creaminess.

Alcohol: 14.5% | pH: 3.44 | T/A: 5.2 g/L

**TASTING NOTES:** N° 76 is a true testament to Napa Valley Chardonnay, seamlessly balancing bright acidity and opulent texture. Sourced from two exceptional vineyards, Jameson Canyon lends vibrant structure and tension, while Carneros contributes rich roundness and a luxurious mouthfeel. The nose reveals zesty lemon and white peach, leading to a palate bursting with succulent pear, and crisp apple, all underscored by fresh minerality. Sur lie aged for 16 months in French oak, this extended aging enhances complexity, refined silkiness, and culminates in a long, elegant finish.

**WHAT THE NUMBER 76 SIGNIFIES:** 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!

TRANSCENDING TERROIR. CELEBRATING TIME. EMBRACING STYLE