



JCB by Jean-Charles Boisset N°21

BRUT CREMANT DE
BOURGOGNE
SPARKLING WINE

Burgundy, France

RADIANT. MYSTERIOUS. LUMINOUS.

GRAPE VARIETY: Pinot Noir and Chardonnay

REGION: Burgundy, France

WINEMAKING NOTES: Traditional Method with a minimum ageing of 15 months. Dosage: 8 g/L

TASTING NOTES: The Pinot Noir and Chardonnay combine to produce a fresh, fruity nose with almond and white flower aromas. Full and generous in the mouth, N°21 epitomizes a lovely harmony between freshness and fruit.

WHAT THE NUMBER 21 SIGNIFIES: Jean-Charles' philosophy of wine has been profoundly shaped by the wine region where he was born and raised: Burgundy's famous Côte d'Or, which translates to the Gold Coast. N°21 honors this connection and heritage, for 21 is the French government's "Department" number for the Côte d'Or.



For Jean-Charles Boisset, sparkling wine is not a special occasion beverage. It is a RADIANT moment in your otherwise typical day. While effortless to enjoy, our N°21 Brut is nonetheless a bit MYSTERIOUS. Crisp and bracing, it also has the tiniest bit of LUMINOUS creaminess.

TRANSCENDING TERROIR. CELEBRATING TIME. EMBRACING STYLE