



JCB

by Jean-Charles Boisset

N°76

CHARDONNAY

Napa Valley

2023

SPICY. LUSCIOUS. ELEGANT.

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 malolactic fermentation, preserving vibrant acidity and enhancing a refined creaminess

Alcohol: 14.5% | pH: 3.52 | T/A: 5.3 g/L

TASTING NOTES: N° 76 is a polished expression of Napa Valley Chardonnay, shaped by the cool, extended 2023 growing season to highlight freshness and precision. Jameson Canyon contributes vibrant acidity and mineral tension, while Carneros brings depth, roundness, and a creamy mid-palate. Aromas of lemon zest and white peach lead to flavors of crisp pear, green apple, and subtle stone fruit, framed by saline minerality. Aged sur lie for 16 months in French oak, the wine finishes long, elegant, and beautifully balanced.

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