



In each issue, the editorial team at *The SOMM Journal* will deliberate through wine submissions and release final judgment on select wines that garnered scores of at least 90 points. The “journey” will also feature an esteemed guest sommelier.

The 100-Point Scores from the Côte d'Or



The inimitable Jean-Charles Boisset.

WE FOUND PERFECT BALANCE IN BURGUNDY-BORN JCB SPIRITS photos by Jeremy Ball

THE JOURY WAS just minutes into tasting Jean-Charles Boisset’s newest spirits project, JCB Spirits, when we reached our unanimous verdict: giving all three a sentence of 100-point scores.

Hand-harvested, sustainably farmed grapes—mostly Demeter certified Biodynamic—from Boisset’s estate vineyards in Burgundy make up a blend of Chardonnay and Pinot Noir that’s then used as the base spirit for three vodkas and one gin. A 15-year project for Jean-Charles, whose Boisset Collection includes more than 25 wineries and vineyards throughout Burgundy and California, told *The SOMM Journal*, “We had the luxury of time—we never rushed to make this. The wait has been so exciting, because it’s finally released.”

After the varieties fermented separately, the grapes aged for six months in barrel before they were blended and allowed to sit for two months for the flavors to meld before distillation. The base spirit was distilled seven times and then filtered four times, resulting in its preternatural, silky mouthfeel. There’s no vintage designation, but these inaugural, small-production releases originated from Burgundy’s 2012 harvest.



JCB Gin (\$125)

is enhanced by the native flora that grows in the Biodynamically farmed vineyard gardens on the Boisset property. Dandelion, chamomile, lemon

balm, and more than 40 other botanicals (including 30 organic plants) are infused into this London Dry–style gin. Essence of sunflower, lilacs, and verbena come to life on the nose as the liquid, dotted with white pepper and caper berries, melts across the palate. Violets thread through the herbs for a spring garden effect throughout. **100**



JCB Truffle Vodka (\$150)

is a true Earth Mother. More forest than garden, the Périgord black truffles infused into the base spirit bring out umami notes

that evoke a savory tonality. On the nose, magnolia and blue lilac come through with a lushness so broad, we took some time for reverie before the first sip. Despite the whisper of truffle, jasmine, rose petals, blueberry, and vanilla caramel all shine through on the lengthy, voluptuous palate.

100



JCB Caviar Vodka (\$150)

We ventured from garden to forest and now to the sea, where this vodka captures *merroir*. Aromas of anise and cocoa warm

the nose, and there is a definite, resplendent scent of sea breeze guiding the way to the deeper palate flavors. Creamy licorice coats the tongue while dark chocolate possesses a hint of saltiness. On the finish, tobacco leaf emerges, and it’s believable that this spirit is blessed by a unique infusion of ingredients: Caviar, Chardonnay, and Pinot Noir may have been a concoction conceived by Neptune himself. **100**