

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine/shippers since
1858

BOLLINGER SPECIAL CUVÉE

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

DETAILS OF PRODUCTION

Special Cuvée is the result of the delicate blending between harvest grapes and a majority of Reserve Wines in magnums, including some aged for more than 15 years in Bollinger's cellars. In 1911, Bollinger's British agent gave the idea for the name Special Cuvée - "special" written the English way, without an accent. He thought the French expression "Brut sans année" was no match for such a subtle champagne... More than a hundred years later, the name of Bollinger's key figure champagne still symbolizes both its expertise and its history.

TASTING NOTES

A golden colour with a beautifully fine mousse. The nose is aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate. Brioche and notes of fresh walnut linger on the lasting finish. A subtle combination of structure, length and vivacity.

HOW TO SERVE

Best served between 10 and 12°C. A great aperitif but also brilliant with, sushi and sashimi, prawn, crayfish and grilled lobster. Poultry and white meat are also a great match along with Parmesan cheese and good cured ham. Enjoy now, or choose to age in the cellar.

"93/100. This is firm and tightly knit, with a backbone of steely acidity, showing a fine, creamy texture that imparts an overall sense of finesse"

ALISON NAPJUS, WINE SPECTATOR, NOVEMBER 2013
BOLLINGER SPECIAL CUVÉE

www.champagne-bollinger.com/en_UK

VINTAGE NV
STYLE Champagne
BLEND OF GRAPES 60% Pinot Noir 25% Chardonnay 15% Meunier Over 85% Grands and Premiers Crus
WINEMAKER Gilles Descôteaux
ALCOHOL 12%
DOSAGE Moderate, 8-9g/l

