

BOLLINGER SPECIAL CUVÉE NV



WINE INTRODUCTION

In 1911, Georges Bollinger's British agent gave him 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.

WINEMAKING NOTE

Blend: Over 85% Grands and Premiers crus. Exclusive use of the cuvée. Maturation: cellar aged for more than twice the time required by the appellation. Dosage: moderate, 7-8 grams per litre.

APPEARANCE, AROMA AND TASTING NOTE

A golden colour, distinctive of black grape varieties, with very fine bubbles. The nose has a beautiful aromatic complexity, with ripe fruit and spicy aromas, hints of roasted apples, apple compote and peach. The palate offers a subtle combination of structure, length and vivacity, with velvety bubbles. Flavours most noticeable on the palate are pear, brioche, spice and notes of fresh walnut.

WINE INFORMATION

Country:	France
Region:	Champagne
Sub Region:	Aÿ
Wine Type:	White sparkling
Producer:	Bollinger
Wine Name:	Bollinger Special Cuvée
Vintage:	NV
Principle Grape (%):	Pinot Noir (60)
Secondary Grape (%):	Chardonnay (25)
Tertiary Grape (%):	Pinot Meunier (15)
Closure:	Champagne cork
ABV (%)	12.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl