

CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

# Champagne Bollinger Special Cuvée

CHAMPAGNE



## ESTATE

Family-owned since 1829 and based in the village of Ay in the heart of the Champagne region, Champagne Bollinger is revered around the world for its elegant and complex champagnes produced from their exceptional vineyards, with an emphasis on the Pinot Noir grape, and a uniquely rigorous nurturing of their wines. Bollinger's carefully farmed 410 acres of primarily Grand Cru and Premier Cru vineyards make them one of the most important vineyard owners in all of Champagne. The family's tenacity in continuing with labor-intensive hand-riddling, vinification in small, old casks, and long aging of reserve wines in magnums under cork, results in Champagnes of true individuality and excellence.

## WINE

Special Cuvée is a pure expression of Bollinger's distinctive house style, and truly a non-vintage Champagne that stands apart. As with all Bollinger Champagnes, it is based on Pinot Noir (60%), with 25% Chardonnay and 15% of Pinot Meunier. The complex and full-bodied palate is perfectly balanced with fresh acidity and a texture that only time can lend, creating a harmony of richness and elegance.

## VINEYARD

85% of the grapes for Special Cuvée are sourced from a combination Grand Cru and Premier Cru villages. Bollinger's vineyards are the source for over 60% of their production, and they have been the first Champagne House to achieve the certification of "Sustainable Viticulture in Champagne," the new set of standards established by the Champagne governing body to encourage stronger viticulture practices, as well as "High Environmental Value" accreditation in 2012.

## VINIFICATION

30% of Special Cuvée is vinified in used oak of 228 liters, with some 400 liter casks up to 40 years old. This commitment to traditional vinification is at the heart of Bollinger, and they are the only remaining Champagne producer with a cooper on staff. The wine is then matured for 30-36 months on the lees, with the final blend consisting of 40-50% reserve wines, and 5-10% of the total blend consisting of reserve wines 5-15 years in age kept in magnums under cork. This totally unique, laborious process (each magnum is disgorged by hand to be blended) results in wines with a vast spectrum of aromas and flavors, and an inimitable texture. Dosage is approximately 8-9 grams per liter.

"Lovely aromas and flavors of ripe black cherry and currant fruit, graphite, toast and candied Meyer lemon zest are set in this racy Champagne, with a refined, finely detailed mousse. The mouthwatering finish is long and spicy. Drink now through 2022."

– 93 Points Wine Spectator

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