

Champagne Bollinger PN TX20 N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south 'Cote des Blancs' has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the 'Vallee de la Marne'. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the 'house style'. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

The house of Bollinger was established in 1829, and is situated in the Grand Cru village of Ay, at the foot of the Montagne de Reims. The house own extensive vineyards in the Grand and Premier cru villages, which provide 70% of the house requirements. Bollinger is famed for producing classic Pinot dominated blends, which allow the wines to age gracefully.

Tasting Notes

This is a well-known Pinot Noir dominated Cuvée from one of the Champagne region's finest Houses. Named 'special cuvee' in 1911 as the expression of the wine is more subtle than the term 'non vintage'. A minimum of 4 years bottle age, with some of the reserve wine that is used in the blend aged in magnums for up to 15 years, giving lovely complexity. Pronounced aromas of blossom, citrus fruits, with exceptional notes of bread and biscuit from extended lees autolysis. This wine is very well balanced with an elegant, refined finish and superb length on the palate.

Food

Broad, yeasty flavours combine well with grilled and smoked fish and cold meats.

Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12.5%
Grape(s)	Pinot Noir (60%) Chardonnay (25%) Pinot Meunier (15%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Full bodied		
Sustainable	Yes-certified sustainable		



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