

Champagne Bollinger Special Cuvée N.V.



Region

The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the `Cote des Blancs` south of the town of Epernay. Pinot Meunier dominates the `Vallee de la Marne`, an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the `house style`.

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, with a minimum of 4 years bottle age. Full flavoured, biscuity and very well balanced with an elegant and 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%
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: No Vegan: No
Body Style	Full bodied		
Sustainable	No		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk