

# CHAMPAGNE BOLLINGER

AOC Champagne  
Sparkling Brut



## TERROIR

Bollinger's Special Cuvée draws its power and elegance from a rigorous selection of over 85% of grapes from Grands and Premiers Crus of Champagne. The backbone is based on a majority blend of Pinot Noir, the emblematic grape variety of the house, offering structure, vinosity, and depth. The grapes come from the most prestigious villages of the Montagne de Reims, the Côte des Blancs, and the Vallée de la Marne, thus revealing the richness and complexity of Champagne's great terroirs.

## HARVEST

The blend is made up of 60% Pinot Noir, 25% Chardonnay, and 15% Meunier, sourced from over 85% Grands and Premiers Crus.

## AGEING

A large proportion of reserve wines, some of which are aged in magnums for 5 to 15 years, help structure the overall blend. The wine benefits from aging in the cellar for more than twice the requirements of the AOC, giving it great complexity. The dosage is 8 to 9 g/L, ensuring a generous balance between richness and freshness, the signature of the Bollinger style.

## TASTING

Its golden robe, reflecting the high proportion of black grape varieties, is crossed by a fine and persistent effervescence. The nose impresses with its aromatic complexity: ripe fruits, spices, and generous notes of roasted apple, compote, and yellow peach. On the palate, the Special Cuvée reveals a structured framework, a velvety bubble, and a rich aromatic palette combining juicy pear, brioche, sweet spices, and fresh nuts. It can be fully enjoyed now, but can be kept for 5 to 7 years, developing more evolved notes of dried fruits, toasted bread, and light honey, while maintaining its dynamic structure. A cuvée that ages with elegance.

## FOOD PAIRINGS

Rich, structured, and deeply expressive, Champagne Bollinger Special Cuvée finds its rightful place at the table. It pairs beautifully with a scallop carpaccio with truffle, playing on the wine's iodine finesse and woody notes. More earthy but equally refined, a sautéed sweetbread will enhance its aromatic complexity.