

CHAMPAGNE BOLLINGER

Champagne Bollinger PN AYC 2018 2018

\$173.75

* Suggested retail price

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

Product code	15032540
Licensee price	\$150.93
Format	6x750ml
Listing type	SAQ Specialty by lot
Status	Available
Type of product	Sparkling wine
Country	France
Regulated designation	Appellation origine contrôlée (AOC)
Region	Champagne
Varietal(s)	Pinot Noir 100 %
Alcohol percentage	12.5%
Colour	White
Sugar	Brut
Sugar content	8

ABOUT THIS WINERY

The Bollinger champagne House has created prestigious champagnes with character, distinguished by their elegance and complexity, since 1829. These outstanding wines are the result of rigorous attention to detail, for Bollinger accepts nothing less than excellence. Each and every detail represents a quest for a certain form of perfection. This uncompromisingly independent spirit, dedicated to unostentatious achievement.

TASTING NOTES

Golden with bronze reflections. Notes of honey, fruit jellies, quince and candied citrus. Aromas of marzipan and blood orange complement a nose full of sweet spices and a refreshing hint of menthol. Serious, understated and rich, beautifully expansive with a finish full of confit citrus which enhances the wine's freshness.

PRODUCT NOTES

As the fourth edition of Bollinger PN, PN AYC 18 is a champagne with a distinct style that showcases the specificities of the Aÿ terroir, the principal cru in the blend, made predominantly from the 2018 base year.

PRODUCTION NOTES

PN AYC18 is an assembly of 100% Pinot Noir, predominantly from the Aÿ cru. It is blended with other villages on the Montagne de Reims, such as Tauxières and Verzenay. The base year is 2018. Older wines also feature from our reserve magnums, the oldest of which dates back to 2009.

Its ageing period in the cellar is twice as long as required by appellation regulations and its dosage is moderate: 6 grams per litre.

