

CHAMPAGNE BOLLINGER PN VZ15 2015

\$142.25

* Suggested retail price

 Sustainable

	Product code	14622986
	Licensee price	\$123.54
	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
	Subregion	Montagne de Reims
	Appellation	Champagne
	Classification	Not applicable
	Varietal(s)	Pinot Noir 100 %
	Colour	White
	Sugar	Brut
	Closure type	Cork
	À boire	You can enjoy PN VZ15 now or leave it in the cellar to develop further.

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

To the eye: Delicate, with gold glints.

To the nose: The wine opens with aromas of cherry stone, jam-infused fruit and dried fig.

The rich, complex nose then develops towards toasted, baked notes, as well as aromas of elderflower and pear.

On the palate: The generous fruit is combined with mouth-watering vivacity and releases peach and apricot flavours in the mouth, enhanced with hazelnut and acacia blossom notes.

It finishes with a wonderful lively aromatic note reminiscent of yuzu.

PRODUCT NOTES

Pinot Noir is the pillar of the Champagne Bollinger style, and the House has forged its reputation by showcasing this variety. The first edition of the PN cuvée is set for release in 2020 and aims to prolong the heritage and the legendary style Bollinger is renowned for.

This VZ15 edition is the first interpretation from the new collection. Each year will see a new addition to the PN collection, exploring the House's various terroirs in a different way.

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SELECTIONS
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PRODUCTION NOTES

PN VZ15 is made up of 50% wine from the base year: 2015.

The various reserve wines (kept in vats or in reserve magnums for the oldest) therefore constitute 50% of the blend.

The oldest wine in the VZ15 blend comes from the 2009 vintage.

Maturation: a maturation time in the cellar more than twice as long as the rules of the appellation.

Dosage: moderate, 7 grams per liter.

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

