

CHAMPAGNE BOLLINGER Special Cuvée Brut

\$97.75

* Suggested retail price



Ш	Product code	384529
\$	Licensee price	\$86.24
i i i	Format	6x750ml
-	Listing type	SAQ Continuous Supply
Ö	Status	Available
•	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
	Classification	Not applicable
#	Varietal(s)	Pinot Noir 60 %
100	Varietal(s)	Chardonnay 25 %
#	Varietal(s)	Pinot Meunier 15 %
%	Alcohol percentage	12%
3	Colour	White
۵	Sugar	Brut
	Sugar content	8
T	Closure type	Cork
•	À boire	You can taste Special Cuvée now, or
		choose to let it age in the cellar.

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

A golden robe, a distinctive sign of the black grape varieties; a very fine bubble. On the nose, a very beautiful

aromatic complexity; aromas of ripe fruit and spices; notes of roasted apple, of compote and peach. On the palate, a subtle combination of structure, length and liveliness; a velvety fine bubble; aromas of pear, brioche and spices; aromas of notes of fresh nuts.

PRODUCT NOTES

In 1911, Georges Bollinger's British agent gave him the idea for the name Special Cuvée - "special" written the English way, without an accent. He thought the French expression "Brut sans année" was no match for such a subtle champagne... More than a hundred

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year's later, the name of Bollinger's key figure champagne still symbolizes both its expertise and its history.

PRODUCTION NOTES

More than 85% of Grands and Premiers crus. The delicate blending of the expression of a harvest and a majority of reserve wines kept partly for magnums sometimes for more than fifteen years, in the cellars of the House.





- **93 Points -**Wine Spectator

- 93 Points -Jeb Dunnuck

