



CHAMPAGNE BOLLINGER

MAISON FONDÉE EN 1829

Special Cuvée Non-Vintage

Champagne, France

ESTATE

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a guardian of the past and, as we see with each passing year, the beacon of the future.

WINE

From vineyard to bottling, Special Cuvée sees such an extraordinary level of care and attention, it is difficult to place within the non-vintage or, really, any Champagne category. It is a Champagne that stands apart. Within one bottle, all the complexity of flavor, texture and pleasure that Champagne can offer. Special Cuvée is a journey of devotion from Bollinger.

VINEYARD

Soils: The Bollinger vineyards cover 405 acres, most of which are classified as Grand or Premier Cru and provide roughly 60% of their product. 85% of the grapes are sourced from Grand Cru and Premier Cru villages.

Farming: Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste, and planting hedges and orchards to encourage biodiversity.

Grape Varieties: 60% Pinot Noir, 25% Chardonnay and 15% Meunier.

WINEMAKING

Fermentation: A remarkable 30% is vinified in used oak of 228 liters, with some 400 liter casks up to 40 years old. This commitment to traditional vinification is at the heart of Bollinger, and they are the only remaining Champagne producer with a cooper on staff.

Aging: 30-36 months on the lees, with the final blend consisting of approximately 50% reserve wines, and 5-10% of the total blend consisting of reserve wines of 5-15 years in age kept in magnums under cork. Average age of a bottle on release is 7-8 years.

Dosage: 8-9 grams per liter.



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WINE SPECTATOR

"Bright, almost crunchy acidity and the finely detailed mousse carry an expressive mix of poached apricot and cherry fruit, toast point, orange peel and ground ginger flavors in this firm, focused Champagne, with a graphite-laced, mineral finish."