

CHAMPAGNE BOLLINGER

Since 1911, the "Special Cuvée" name of Bollinger's non-vintage Champagne still symbolizes its expertise and exceptionalism.



Special Cuvée NV

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

The Bollinger vineyards cover 405 acres, 85% of which are classified as Grand Cru or Premier Cru and provide roughly 60% of their product. *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.

WINEMAKING

Variety: 60% Pinot Noir, 25% Chardonnay, 15% Meunier

Fermentation: 30% of wine is vinified in neutral barrique, with some large casks up to 40 years old. Bollinger is the only remaining Champagne producer with a cooper on staff who repairs in excess of 300 barrels per year.

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 g/L

Decanter

96

"The complexity and richness of Special Cuvée is unparalleled among the entry non-vintage blends of every Champagne house [...] Its grand recipe explains why, built on incredible depth of 50%-60% reserves. Triumphant complexity is a given at Bollinger, but it's the dynamic freshness and vitality that really set it apart as one of the most affordable Champagne benchmarks."

- TYSON STELZER

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Wine Spectator

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Wine & Spirits

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James Suckling

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