

CHAMPAGNE BOLLINGER

Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



PN VZ15

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

PN, made entirely from Pinot Noir to underscore the very essence and DNA of the House style, is the first new cuvée added to Bollinger's permanent range since rosé in 2008. Each release of PN, developed as a series to bring Bollinger's unique vision of Pinot Noir to light, will showcase a different cru from the base year that highlights its distinctive terroir and taste. The first edition of the series, PN VZ15, explores the interpretation of Pinot Noir from Verzenay 2015 and features reserve wines dating back to 2009.

VINEYARD

The fruit is predominantly sourced from Verzenay (50% from 2015), characterized by the elegance, tension and salinity of Pinot Noir from this cru. Pinot Noir fruit from Aÿ, Bouzy and Tauxières were added to PN VZ15 to add aromatic synergy and complexity.

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: 100% Pinot Noir

Fermentation: More than 50% of the wine is vinified in oak barrels.

Aging: Cellar aged for more than twice the time required by the appellation. The addition of about 20% reserve wines add to the wine's exceptional aromatic intensity, especially the Pinots Noirs aged in magnums for almost 10 years.

Dosage: 7 g/L

VINTAGE

While PN is a non-vintage, 50% of the fruit comes from 2015. The growing season was warm and characterized by relatively low acid levels, yielding wines with balance, structure and freshness that can age.

vinous

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"A fabulous Champagne. I tasted it recently and was super impressed. Bright and vibrant on the palate, the PN VZ 15 captures all of the Pinot richness that is such a Bollinger signature but with the freshness and verve that make Pinots from Verzenay so distinctive. Rich red fruit, mint, dried flower and spice notes play off bright acids and veins of saline-drenched minerals in a display of aromas, flavors and textures that dazzle all the senses. Think of it as a baby VVF, but with the tension of Verzenay. The new PN VZ 15 is superb. Don't miss it." - ANTONIO GALLONI, 7/2020

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Decanter