

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 VZ16

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 second edition of the series, PN VZ16, explores the interpretation of Pinot Noir from Verzenay 2016 and features reserve wines dating back to 2006.

VINEYARD

The fruit is predominantly sourced from Verzenay (50% from 2016), characterized by the elegance, tension and salinity of Pinot Noir from this cru. Pinot Noir fruit from Avenay and Tauxières were added to PN VZ16 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 2016. 2016 was particularly favorable to Pinots Noirs from the Montagne de Reims, in particular at the Verzenay vineyard. The grapes' natural maturity was 10.6 degrees there, whereas the average in Champagne settled at 9.8, thus giving the wine generosity and delicacy. The reserve wines contribute to the wine's exceptional aromatic intensity, especially the Pinots Noirs aged in magnums for almost 10 years.

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"Soft, open-knit and wonderfully inviting PN VZ 16 is a worthy follow up to the sublime 2015 that launched this new Blanc de Noirs in the Bollinger range last year. Sweet red cherry, Mirabelle, spice, mint and dried flowers all grace this wonderfully translucent, expressive Blanc de Noirs [...] Readers who enjoy Blanc de Noirs will adore the PN VZ 16. I find the interplay of vibrancy and the creamier notes that are so typical of the house style to be incredibly appealing." - A.G., 5/2021