

# 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 AYC18

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 fourth edition of the series, PN AYC18, explores the interpretation of Pinot Noir from Aÿ 2018 and features reserve wines dating back to 2009.

### VINEYARD

The fruit is predominantly sourced from Aÿ (53% from 2018), characterized by the elegance, tension and salinity of Pinot Noir from this cru. Pinot Noir fruit from Tauxières and Verzenay were added to PN AYC18 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 at least 7 years.

*Dosage:* 6 g/L

*Alcohol:* 12.5%

### VINTAGE

While PN is a non-vintage, 53% of the fruit comes from 2018.

## Wine Spectator

93

*"Mouthwatering and finely meshed, with density to the satiny texture, this marries bright acidity with flavors of ripe white cherry, biscuit, pickled ginger and candied grapefruit peel. Opens slowly on the palate, revealing layers of fragrant spices, mineral and dried flowers on the finish."*

- A.N. 9/23

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Vinous