CHAMPAGNE BOLLINGER SPECIAL CUVÉE NV

REGION Champagne, France
VINTAGE NV
VARIETY 60% Pinot Noir, 25% Chardonnay,
15% Meunier

AGING 3-4 years, over 50% of the blend comes from reserve wines (up to 15 years old!)
ALC 12.5%

KEY POINTS

- A benchmark Champagne house since
 1829, managed by the 5th generation family
- All Pinot Noir & Chardonnay are sourced from Grand Cru & Premier Cru vineyards
- · Certified Sustainable, Certified B-Corp

NOTE Rich and full-bodied with a creamy texture. Flavors of pear, brioche and fresh walnuts, with subtle spice notes.

PAIRING Shellfish, smoked or braised meats, pâtés

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