

# CHAMPAGNE BOLLINGER



## B16

Champagne, France

### ABOUT CHAMPAGNE BOLLINGER

Bollinger is one of the rare Grande Marques that's still family owned. Known for its rich, elegant and polished style of Champagne, their outstanding wines are the result of rigorous attention to detail and incredibly labor-intensive practices that few houses are willing to undertake. Underscoring its excellence, Bollinger has remained British secret agent James Bond's Champagne of choice since 1973.

### THE SPARKLING

Bollinger presents B16, a unique and original creation shaped by nature's challenges, an illustration of the Maison's expert know-how when crafting a great vintage Champagne. Born from an atypical year of contrasting weather conditions, 2016 – a daring creation composed of more than 70% Pinot Noir – explores the unique aroma profiles to be found in the terroirs of the Montagne de Reims.

### TECHNICAL INFORMATION

**VARIETY:** 73% Pinot Noir, 27% Chardonnay

**VINEYARD:** Exclusively made from Grands and Premiers Crus, focusing on the latest-ripening areas of the Montagne de Reims.

**WINEMAKING:** Entirely barrel fermented

**VINTAGE:** A frost-punctuated spring gave way to a hot, dry summer that concentrated aromas and maturity perfectly, delivering fruit of remarkable balance.

**AGING:** Seven years on the lees, riddled and disgorged by hand

**ALC. BY VOL.:** 12.5%

### PRESS

95

Wine Spectator

95

Wine Enthusiast

94

Wine Advocate

93

Vinous

*"A rich range of black cherry coulis, grilled macadamia nut, poached peach, and crystallized honey and ginger is seamlessly knit with racy acidity and a chalky underpinning in this statuesque Champagne. On first sip, the graceful integration belies the depth and focus, but as this expands on the long, creamy finish, adding hints of lime blossoms, tangerine peel, graphite and brioche, all of its many attributes are on full display. Disgorged November 2024. Drink now through 2036."*

-Alison Napjus, Wine Spectator

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## PACKAGE SPECS

**PACK:** 6x750ml C

**CLOSURE:** Cork

**PALLET:** 14x6 (84)

**CASE DM:** 14x11.4x13.5 in

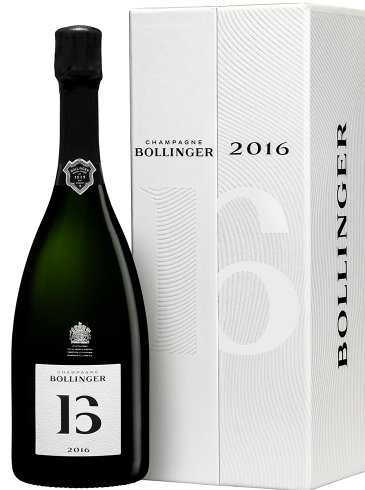
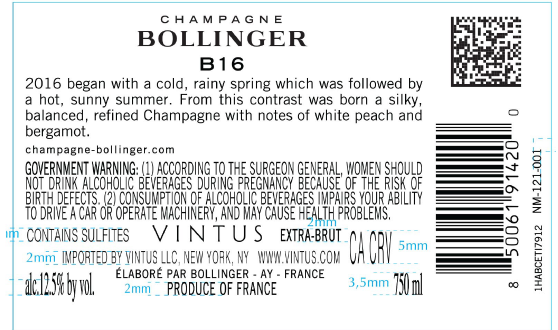
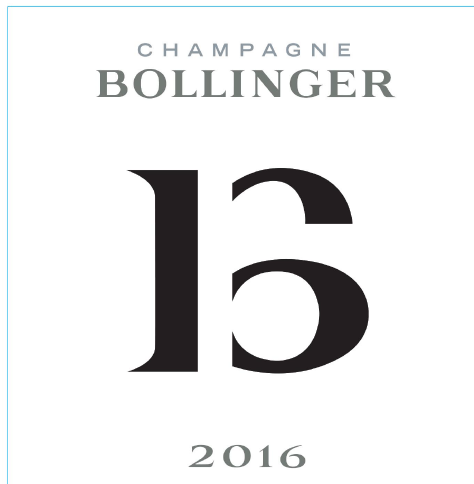
**CASE WEIGHT:** 23 lb

**BTL DEPTH:** 3.7 in

**BTL HEIGHT:** 11.5 in

**BTL WEIGHT:** 3.6 lbs

**ESTATE BOTTLED:** Yes



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**SRP:** \$179.99

**UPC:** NO UPC CODE

**SCC:** 30850061914201