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DRINKS TO THE WORLD



BOLLINGER SPECIAL CUVÉE BRUT

£44.90

SKU: CHBOL

Categories: Champagne, £20 - £49.99 Wines

Established since 1829, Bollinger is still family-owned, well-known for elegant and complex Champagnes. The House vineyards represent more than 170 hectares with a majority of Grands Crus and Premiers Crus, 60% of them are the property of Bollinger, quite a rare fact in Champagne. The wines are Pinot Noir dominated.

The Cellarmaster aims to express the full array of aromas through the barrel ageing of several crus. Bollinger is the only house to have aresident cooper in situ to take care of more than 3500 barrels only dedicated to Bollinger Champagnes.

Another singularity are the reserve wines which are aged in magnums under cork for many years to create outstanding wines in the unique Bollinger style.

Grape Varieties: 60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier

Farming Practices: Sustainable

Tasting Notes: A beautiful aromatic complexity with ripe fruits such as roasted apple and peaches. On the palate, a subtle combination of structure, length and vivacity, bubbles like velvet with pear, brioche and spicy aromas.

Food Match: Ideal with fish, seafood and especially sushi or sashimi.

Reviews:

92 James Suckling: Looking the part with a keenly struck trade-off between freshness and complexity, there's plenty of pinot-derived red fruit on the nose, as well as biscuity, mellow, sweet spices and fragrance. The palate takes a similar path, with some grilled cashews and citrus, too. Nicely crafted texture, with cherry and peach fruits. Drink now.

16.5 Jancis Robinson: Very firm, Bollinger savoury style on the nose with a bone-dry finish and lots of chewiness. Dried apple-skin flavours. Really long. A fan of flavours on the end. Very distinctive.

Sugar Level: 9g/l

Closure: Natural Cork