

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine/shippers since
1858

BOLLINGER PN TX17

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

DETAILS OF PRODUCTION

Bollinger PN TX17 is the third edition in the Bollinger PN range, showcasing the specific characteristics of the Tauxières terroir, the main cru of its blend. Made exclusively from Pinot Noir, Bollinger PN has been crafted by the House to express its unique vision of this specific grape variety. A predominant grape across the range, Pinot Noir is the pillar of the Bollinger style, and the House has forged its reputation by showcasing this variety. Bollinger PN embodies the ambition to bring to light the variety of expressions of Pinot Noir by selecting the finest varietal from several terroirs, each contributing a unique component to the overall taste. The significant proportion of Tauxières in this edition's blend brings the characteristics of the Pinot Noir grown in this terroir to the wine: tension, precision and complexity. The grapes from the 2017 harvest are well-balanced, with a natural alcohol content of 10.1% and an acidity of 7 g/L. The reserve wines contribute to the wine's exceptional aromatic intensity, especially the Pinots Noirs aged in magnums for almost 11 years, bringing further complexity to the blend.

TASTING NOTES

The aroma of this edition of TX17 is first characterised by notes of dried flowers, joined by aromas of tobacco and mocha. The nose is sophisticated, subtle and complex, rounding off with notes of liquorice and dried fruit. The palate is fruity and highly refreshing, with notes of apricot, peach and exotic fruit, followed by flavours of acacia honey and spices. A lively, linear wine with great clarity.

HOW TO SERVE

Pair with tomato tartlet, Tomme des Ardennes cheese or dried apricots with honey-lemon sauce. To fully appreciate its unique style and aromas, PN TX17 is best served between 8 and 10°C. Enjoy now or leave it in the cellar to develop further.

"MEDIUM-DEEP COLOR, A HINT OF BLUSHING NECTARINE CARESSING THE GOLD. A LIVELY MOUSSE, VERY PERSISTENT. THE NOSE IS SUI GENERIS; FAMILIAR BOLLINGER GENEROSITY; HAZELNUT, PLUM, VANILLIN, AND THE REST OF IT, FOR SURE, BUT ALSO SOMETHING A LITTLE MORE RESTRAINED, ALMOST PETRICHOR, FLINT, AND A HINT OF WHITE PEPPER: INTRIGUING. THE PALATE IS FULL AND GENEROUS, RIPENESS RESPONSIBLE, RATHER THAN DOSAGE, WITH HINTS OF TOBACCO, MOCHA, AND DRIED FLOWERS BEHIND THE BRAEBURN-APPLE FRESHNESS, THE CHALKY UNDERTOW CEDING TO A DISTINCT SALINITY AT THE END. THIS IS LESS OVERT, A LITTLE LESS DEMONSTRATIVE THAN ITS TWO PREDECESSORS, AND MANAGES TO BE BOTH DISTINCTIVELY UNUSUAL AND VERY BOLLINGER AT THE SAME TIME—QUITE A FEAT." 94 POINTS

SIMON FIELD, WORLD OF FINE WINE
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www.champagne-bollinger.com/en_UK

VINTAGE NV
STYLE Champagne
BLEND OF GRAPES 100% Pinot Noir
ALCOHOL 12%
DOSAGE 4 g/l

