

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF  
*wine shippers since*  
1858

CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

# BOLLINGER PN AYC18

## DETAILS OF PRODUCTION

Bollinger PN AYC18 is the fourth edition in the Bollinger PN range, showcasing the specific characteristics of the Aÿ 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. 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. In Champagne, the 2018 vintage was characterised by abundant yields and an early harvest. Chalk moderated conditions in Grands Crus vineyards, resulted in particularly outstanding, very concentrated grapes with a natural average ripeness and powerful acidity. 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

Golden with bronze reflections. The aroma of the AYC edition is first characterised by notes of honey, fruit jellies, quince and candied citrus. Aromas of marzipan and blood orange also complement the nose. On the palate, it is understated and rich, with a beautifully expansive finish, full of confit citrus which enhances the wine's freshness.

## HOW TO SERVE

PN AYC18 is designed to be shared between wine enthusiasts looking for different expressions of Pinot Noir from Champagne. We recommend you serve PN AYC18 between 10 and 11°C to highlight its unique style and aromas. You can enjoy this wine right away or keep it in the cellar for further ageing.

*"AYC 18 IS BOLLINGER'S FOURTH EDITION IN ITS PN BLANC DE NOIRS SERIES. IN THIS WARM BASE YEAR OF LUSH FRUITINESS, THE HOUSE'S HOME VILLAGE OF Aÿ WAS CHOSEN TO BE SHOWCASED, ALSO LENDING ITS OWN NAME TO THAT OF THE WINE. VERZENAY, TAUXIÈRES AND AVENAY FURTHER CONTRIBUTE TO THE BLEND. IN ADDITION TO 2018 FRUIT, RESERVE WINES FROM 2017, 2016 AND 2009 ADD TO THE COMPLEXITY. BEAUTIFULLY HARMONIOUS, SOFTLY AND DEEPLY FRUITY NOSE, WITH FINE MEATY AND SMOKY COMPLEXITY OVERLAYING THE PERFECTLY RIPE ORCHARD-FRUIT CORE. EQUAL HARMONY CONTINUES ON THE BROAD, VOLUPTUOUS PALATE, WHICH SCREAMS PROFOUNDNESS AND STRUCTURE. THERE IS A LOVELY JUICY, SUCCULENT QUALITY TO THE FRUIT THAT LINGERS ON AND ON. THE MOST IMPRESSIVE AND AGE-WORTHY OF BOLLINGER'S PN EDITIONS SO FAR."* 95 POINTS

ESSI AVELLAN MW, CLUB OENOLOGIQUE CHAMPAGNE REPORT  
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[www.champagne-bollinger.com/en\\_UK](http://www.champagne-bollinger.com/en_UK)

<b>VINTAGE</b> NV
<b>STYLE</b> Champagne
<b>BLEND OF GRAPES</b> 100% Pinot Noir
<b>ALCOHOL</b> 12.5%
<b>DOSAGE</b> 6 g/l

