

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

BOLLINGER PN VZ19

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

DETAILS OF PRODUCTION

Pinot Noir is one of the key pillars of the Bollinger style and the Maison has built its reputation by showcasing this grape variety. The PN cuvée is the result of research into the different styles of Pinot Noir and its different origins in Champagne. It represents a continuation of the Maison's heritage and an affirmation of the legendary Bollinger style, while also being a wine that reinvents itself year after year.

In this way, each new edition offers a new interpretation of Maison Bollinger's vineyards and savoir-faire.

TASTING NOTES

A very expressive, fruity nose where orchard fruits are followed by red and even exotic fruit notes. A symphony of delicate, ethereal scents where every aroma comes together in perfect harmony. We taste all the fruitiness of the nose on the palate, which blends white fruit and citrus notes in a mingling of Granny Smith acidity with fleshy vine peach and vibrant blood orange. A supple, silky texture makes for an extremely elegant wine. A touch of salinity on the finish adds a final flourish of complexity to this new edition.

HOW TO SERVE

PN VZ19 is a wine to be shared between passionate wine enthusiasts looking for different expressions of Pinot Noir from Champagne. To highlight its unique style and aromas, we recommend you serve PN VZ19 between 10 and 11°C. You can enjoy the wine right away, or allow it to continue evolving in your cellar.

VINTAGE

2019

STYLE

Champagne

BLEND OF GRAPES

100% Pinot Noir

WINEMAKER

Denis Bunner

ALCOHOL

12%

DOSAGE

6g/l

