

# B3

## B13, the unique signature of the 2013 vintage by Bollinger

---

### Production

**Blend :** 100% Pinot Noir (Blanc de Noirs).

Just five crus of which 92% Grands Crus and 8% Premiers Crus.

**Maturation :** Over 7 years on lees.

**Dosage :** Low, 6 grams per litre.

A crystalline wine to express the oenological and environmental values held by Champagne Bollinger

### Sensations

**To the eye :** A colour with golden undertones.

**To the nose :** Rich and complex. Opening with notes of ripe fruits, fruit jellies and almond paste leading to aromas of mirabelle plum and vine peach.

**On the palate :** Generosity and elegant fruit with flavours of pear, fresh almonds and tarte Tatin are marked by the chiselled, mineral expression of Pinot Noir bringing citrus and candied lemon notes. Velvety persistence with a saline hint on the finish.

### History

In 2013, the Champagne region faced unique weather conditions with a long winter punctuated by snow and frost.

Despite these turbulent circumstances, Champagne Bollinger shaped the wine from this particularly late harvest into a vintage, and by doing so, also made a limited edition : B13, which stands for Bollinger 2013.

It's thanks to the ethical farming practices that Bollinger employs in the vineyard that the Champagne House constantly benefits from undeniably high-quality grapes, no matter how difficult certain years can be.

This vintage Blanc de Noirs champagne embodies the excellence of the Bollinger vineyards on the Montagne de Reims, and is a tribute to Bollinger's oenological and environmental values.

The 100% recyclable case, made of mostly recycled materials, reflects the multiple qualities of this limited edition to express the uniqueness of both the vintage's signature and Bollinger's vision.



CHAMPAGNE  
**BOLLINGER**

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY