

PN TX 17

Bollinger's unique vision of Pinot Noir

Production

Blend of the TX17 edition: 100% Pinot Noir (Blanc de Noirs)

Main origin: Tauxières

Other villages: Avenay, Verzenay

Base wine: 2017

Exclusive use of the cuvée

Maturation: Cellar aged for more than twice the time required by the appellation

Dosage: Very low, 4 grams per litre

PN TX17: Precision and Vivacity

Sensations

To the eye: A colour with delicate golden hues.

To the nose: Notes of dried flowers, joined by aromas of tobacco and mocha. Liquorice and dried fruit round off these sophisticated, subtle and complex aromas.

On the palate: A very fruity, lively facet with notes of cooked apricot, peach and exotic fruit, followed by flavours of acacia honey, fresh walnut and spices. A wonderful salinity complements the acidity of the wine. It finishes on red fruit, crème de cassis and surprising notes of citrus zest.

A lively, linear wine with great clarity and in contrast with the nose.

Pairings

Tomme des Ardennes cheese millefeuille, tonka bean-infused chutney

Roast quail, dried apricots and honey-lemon sauce

Chaource cheese

Our advice

PNTX17 is a wine to be enjoyed by enthusiasts interested in the expression of Pinot Noir from across the Champagne region. To fully appreciate its unique style and aromas, PN TX17 is best served between 8 and 10°C. You can enjoy this wine now or leave it in the cellar to develop further.

History

Pinot Noir is the pillar of the Champagne Bollinger style, and the House has forged its reputation by showcasing this variety. The PN cuvée aims to prolong the heritage and the legendary style Bollinger is renowned for.

Each year will see a new addition to the PN collection, exploring the House's various terroirs in a different way.



CHAMPAGNE
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MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY