

PN VZ 15

BOLLINGER'S UNIQUE VISION OF PINOT NOIR

Introducing the **Bollinger PN** collection, the first in a series, each release showcasing a different cru from the base year that highlights its unique taste.

PRODUCTION

Blend of the VZ15 edition: 100% Pinot Noir (Blanc de Noirs).

Main origin: Verzenay.

Other villages: Aÿ, Bouzy and Tauxières.

Base wine: 2015.

Exclusive use of the cuvée.

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

Dosage: Moderate, 7 grams per litre.

The elegance and vivacity
of Pinot Noir from Verzenay.

SENSATIONS

To the eye: Delicate, with gold glints.

To the nose: The wine opens with aromas of cherry stone, jam-infused fruit and dried fig. The rich, complex nose then develops towards toasted, baked notes, as well as aromas of elderflower and pear.

On the palate: The generous fruit is combined with mouth-watering vivacity and releases peach and apricot flavours in the mouth, enhanced with hazelnut and acacia blossom notes. It finishes with a wonderful lively aromatic note reminiscent of yuzu.

PAIRINGS

Tomato tartlet, Risotto of Champagne lentils, Veal sweetbreads with chestnuts, Langres cheese

OUR ADVICE

PN VZ15 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 VZ15 is best served between 8 and 10°C. You can enjoy PN VZ15 now or leave it in the cellar to develop further.

STORY

Pinot Noir is the pillar of the Champagne Bollinger style, and the House has forged its reputation by showcasing this variety. The first edition of the **PN** cuvée is set for release in 2020 and aims to prolong the heritage and the legendary style Bollinger is renowned for.

This **VZ15** edition is the first interpretation from the new collection. Each year will see a new addition to the PN collection, exploring the House's various terroirs in a different way.



CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites 

ENJOY RESPONSIBLY