

PN VZ 16

Bollinger's unique vision of Pinot Noir

Production

Blend of the VZ16 edition: 100% Pinot Noir (Blanc de Noirs).

Main origin: Verzenay.

Other villages: Avenay, Tauxières

Base wine: 2016.

Exclusive use of the cuvée.

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

Dosage: Moderate, 6 grams per litre.

PN VZ16:
harmony and delicacy

Sensations

To the eye: A colour with golden undertones.

To the nose: Opens with fruity notes of apple, rhubarb, quince and mirabelle plum. After a few moments, hazelnut aromas complement the aromatic palette.

On the palate: A wonderful creamy effervescence yields to a delectable and expressive quality. Exotic flavours, with brioche and hints of stewed fruit, precede a saline finish.

Pairings

Tomato tartlet

Risotto of Champagne lentils

Veal sweetbreads with chestnuts

Langres cheese.

Our advice

PNVZ16 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, PNVZ16 is best served between 8 and 10°C. You can enjoy PNVZ16 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.

This VZ16 edition is the second 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.

