

Bollinger PN AYC18

Price Code £90.49 BOLL165

One of the defining features of the Bollinger PN cuvée is the way it captures different styles of Pinot Noir. As the fourth edition of Bollinger PN, PN AYC 18 is a champagne with a distinct style that showcases the specificities of the Aÿ terroir, the principal cru in the blend, made predominantly from the 2018 base year.

Tasting Notes:

Bollinger's signature foudre ageing process, with 50% of the wines fermented in oak barrels, imparts smoky, nutty, and caramel notes, enhancing the wine's aromatic intensity. The nose is supple, with aromas of sweet vanilla, apple compote and blood orange. On the palate, it is rich yet precise, with a freshness that adds vivacity to the creamy, textured finish.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	Produced predominantly from the superb 2018 vintage. Aÿ is one of the rare 17 villages to be classified as Grand Cru in the Champagne region. The blend includes 50% reserve wines, 25% of which is from aged magnums of 2009, adding depth and complexity. The wine is then aged in foudre, Bollinger's signature, with 50% of the wines fermented in oak barrels
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2030
Country	France
Region	Champagne
Area	Vallee de la Marne
Туре	Champagne
Grapes	Pinot Noir
Genres	Fine Wine
Vintage	2018
Style	Brut
Body	Refined, elegant and refreshing
Producer	Bollinger
Producer Overview	The story began with Athanase de Villermont, the youngest son of a noble family with a brilliant destiny.
Closure Type	Cork
Food Matches	Very much a food wine
Press Comments	A real connoisseur's champagne based on 2018 Pinot Noir from Grand Cru villages, this family house in Aÿ's fourth geographically designated Pinot Noir with Bollinger's usual mushroomy, lightly oaky, very savoury stamp. Very much a food wine. Long and thought-provoking. Jancis Robinson OBE MW - www.JancisRobinson.com (Dec 2023)