HOUSE OF TOWNEND

Bollinger Special Cuvée NV

Usual Price	£57.99
Discount Price (inc. VAT)	£42.99
Code	BOLL085

Bollinger Champagne Special Cuvée is Bollinger Champagne's flagship non-vintage Champagne, known for its complexity, elegance, and balanced structure. Family-owned and a fairly small house in terms of production, Bollinger is renowned for being one of the top Grand Marque (big brand|) Champagne houses, with Bollinger Special Cuvée considered to be one of the best NV Champagnes around – a favourite for many! The combination of a high percentage of Pinot Noir and a high percentage of reserve wines in the blend, as well as the fact that it is made primarily from grapes that are from 1er Cru and Grand Cru sites, gives Bollinger Champagne Special Cuvée NV its unmistakable style. This powerful, rich and ripe Bollinger Champagne is simply beautiful!



Tasting Notes:

A golden colour with very fine bubbles, Bollinger Champagne Special Cuvée is full of rich, toasty brioche aromas with notes of roasted apple and peaches. On the palate, flavours of brioche and hazelnut linger on the long finish. Rich and complex, this is a stylish Pinot-Noir-dominated Champagne with a delightfully creamy texture, bubbles like velvet and so much elegance and depth in the glass.

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Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grape Mix	60% Pinot Noir, 25% Chardonnay, 15% Meunier
Genres	Sparkling
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
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	Perfectly paired with fish-based canapes, creamy cheeses and rich poultry – Bollinger Special Cuvée NV's complex flavour profile makes it a great food pairing Champagne. • Fish: Try white fish dishes, such as grilled seabass, sushi, sashimi and more. • Poultry: Roasted poultry such as chicken, turkey or duck will pau excellently with Bollinger Special Cuvée NV. • Cheese: Creamy cheeses such as brie or Chaource will pair nicely or try aged parmesan to complement – the nuttiness will pair well with Bollinger Special Cuvée NV's toasted character. • Vegetarian: For non-meat eaters, try pairing this Bollinger Champagne with a truffle risotto or a wild mushroom dish, such as mushroom stroganoff.