

PN AYC 18

A unique vision of Pinot Noir, by Champagne Bollinger



Winemaking

Blend of the AYC 18 Edition: 100% Pinot Noir (Blanc de Noirs)

Principal Cru: Aÿ, blended with other villages, predominantly Tauxières and Verzenay

Base year: 2018

Oldest vintage: 2009

100% cuvée

Ageing: Aged in the cellars for twice as long as stipulated by the Appellation

Dosage: Moderate, 6 grammes per litre.

PN AYC18 Rich and Expansive

Sensations

Appearance: golden with bronze reflections

On the nose: notes of honey, fruit jellies, quince and candied citrus. Aromas of marzipan and blood orange complement a nose full of sweet spices and a refreshing hint of menthol.

On the palate: Serious, understated and rich, beautifully expansive with a finish full of confit citrus which enhances the wine's freshness.

Food Pairings

Scallop Carpaccio with citrus

Duck à l'orange

Quince and almond tart

Recommendations

PN AYC18 is designed to be shared between wine enthusiasts looking for different expressions of Pinot Noir from Champagne. We recommend you serve PN AYC18 between 10 and 11°C to highlight its unique style and aromas. You can enjoy this wine right away or keep it in the cellar for further ageing.

History

Pinot Noir is one of the key pillars of the Bollinger style and the Maison has built its reputation by showcasing this variety. The PN cuvée is the result of research into the different styles of Pinot Noir and its different origins in Champagne. PN is a continuation of the Maison's heritage and an affirmation of the legendary Bollinger style, while also being a wine that reinvents itself year after year. In this way, each new edition offers a new interpretation of Maison Bollinger's vineyards and savoir-faire.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 
ENJOY RESPONSIBLY