



Wijnfiche

Bollinger – Special Cuvée – Brut | Champagne France (CHAMPAGNE) –

Vinification

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

Dosage: Moderate, 7 to 8 grams per liter.

Taste

To the eye: A golden colour, distinctive of black grape varieties; very fine bubbles.

To the nose: A beautiful aromatic complexity; ripe fruit and spicy aromas; hints of roasted apples, apple compote and peaches. On the palate: A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut.

Food pairing

Fish - salmon | Scallops | Fish - oysters | Sushi | Scrambled eggs with salmon | Salmon - smoked | Aperitif

General information

Type: Sparkling wine

Grape varieties: Pinot Noir (60%), Chardonnay (25%), Pinot Meunier (15%)

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 8° C

