

VINO FINO

Explore a World of Wine

BOLLINGER CHAMPAGNE PN VZ19

97



\$230

Product Code:	2591	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.5%
Variety:	Champagne	Grape:	100% Pinot Noir



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2019 Vintage)

"Each new edition of the Bollinger PN cuvée brings with it a singular and contemporary vision of the Maison's terroir and expertise, acting as a symbol of the union between tradition and innovation. Today, Bollinger welcomes a new edition into their range: PN VZ19. The base year is a 2019. The principal cru is Verzenay. The result of a Blanc de Noirs made from 100% Pinot Noir, designed to make terroir the star of the show.

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

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97/100 Tyson Stelzer (2019 Vintage)

"PN returns to its Verzenay origins (as per its first iterations as VZ15 and VZ16, followed by TX17 and AYC18). 2019 ranks among the best of Champagne's recent vintages and the cool, north-eastern slopes of Verzenay uphold compelling tension in the midst of a warming climate. The result is a magnificent juxtaposition between the rumbling, billowing depths of ripe pinot noir like only Bollinger can conjure, thanks to the presence and magnitude of primarily Aÿ and also Avenay-val-d'Or, Tauxières, and Mutigny, and the pristine definition and lifted freshness of vibrant fruit that characterises Verzenay. Boasting a medium straw hue, it wells up with deep black and red cherry fruit, satsuma plum, blackberries and layers of anise and sarsaparilla. Barrel fermentation and a record 25 percent of reserve magnums lend their characteristic creaminess and subtle patisserie complexity, but it is the fine chalk minerality of Verzenay chalk that remains the hero of a long finish, upholding magnificent texture, tension and crystalline brightness like no other pinot village."

94/100 William Kelley, Wine Advocate, August 2024 (2019 Vintage)

"The latest rendition of Bollinger's blended blanc de noirs bottling is the NV Brut Blanc de Noirs PN VZ19; it is based on the 2019 vintage, which represents 52% of the blend, and the village of Verzenay, which accounts for the origin of 40% of this bottling's components. 2019 is complemented by fully 48% reserve wines, and above all, fully a quarter derives from 2009; and it has the tension of Verzenay by Aÿ, Avenay-Val-d'Or, Tauxières and Mutigny. If all that sounds complicated, the wine's appeal is easier to see, as it offers up a demonstrative bouquet of yellow stone fruit, mandarin and praline, followed by a medium to full-bodied, pure and pillowy palate that's charming, even giving, but also attractively racy, concluding with a saline finish. It was disgorged with six grams per liter dosage. This doesn't tower above its 2018-base counterpart (perhaps unsurprisingly, as the percentage of reserve wines in this bottling is so high), but it does seem to be marginally the strongest iteration of this cuvée to date. 2024 - 2040"

94/100 Antonio Galloni, Vinous, June 2024 (2019 Vintage)

"The NV (2019) PN VZ is another terrific wine in this new range of Champagnes from Bollinger that is now in its fifth release. Exotic floral and spice notes play off a core of Pinot fruit in this captivating, mid-weight offering. Time in the glass accents the wine's inner sweetness and perfume. Pear, mint, jasmine and white pepper linger. In this release, the (2019) PN VZ is like a mini-Vieilles Vignes Francaises. It's an incredibly racy, sexy Blanc de Noirs. This release is based on 2019, with 50% reserve wines back to 2009. About half of the reserve wines were aged in magnum. Dosage is 6 grams per liter. Drinking Window 2024-2039.

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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