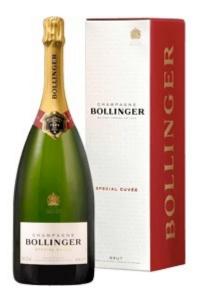


# BOLLINGER CHAMPAGNE SPECIAL CUVÉE BRUT NV MAGNUM 1.5 LITRE





## \$240

| Product Code: | 7120      | Closure: | Cork  |
|---------------|-----------|----------|---|
| Country:      | France    | Unit:    | Each  |
| Region:       | Champagne | Volume:  | 1500ml  |
| Style:        | Sparkling | Alcohol: | 12.5%   |
| Variety:      | Champagne | Grape:   | 60% Pinot<br>Noir, 25%<br>Chardonnay,<br>15% Pinot<br>Meunier |







Click & Collect available

VIEW PRODUCT ONLINE

#### TASTING NOTES

Gold Medal - New Zealand International Wine Show 2019 & 2021 Double Gold Medal - New Zealand International Wine Show 2020

Pale golden in colour with yeasty aromas on the nose. Very dry but with toasty flavours in the mouth. Round and richly flavoured, full bodied and mature, with perfect balance between firmness and freshness, length equal to its richness, and with a persistent fine bead. In champagne terms, this is the definitive "masculine" style. The high percentage of pinot noir ensures a full-bodied, rich style and the addition of 5 to 10% reserve wines (each aged up to fifteen years) give complexity and depth. Yeast on the nose, dry and toasty in the mouth, with great length and perfect balance.

#### 4 1/2 Stars & Top 10 Cuisine Champagne Tasting, October 2021 (NV)

"The complex nose on this Champagne delights with lifted creamy brioche, white flowers and chewy red apple. These characters come through to the chalky, vibrant and lengthy palate. The palate is refined and supple with obvious tannin present and an almost cookie-dough character that is supremely delicious."

### **Bob Campbell MW, Gourmet Traveller Wine, April 2019** (NV)

"I'm an unashamed fan of Bollinger Champagne. I recently tasted the family of wines at an event to celebrate the release of



their flagship label, 2004 Bollinger R.D that carries a reassuringly expensive price tag. The star for me was not the excellent 2004 R.D but the "house style" NV Special Cuvée. It is a delicious drop with roasted apple, brioche and nutty flavours. Beautifully integrated and wonderfully harmonious with an intriguing array of subtle flavours supported by perfect acidity."

\*Note for courier freight - 12 bottle freight rate applies for up to each 3 bottles - we will contact you if applicable.

CONTACT VINO FINO

**OPEN HOURS** 

VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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