

BOLLINGER 007 LIMITED EDITION MILLÉSIMÉ 2011

THE UNIQUE EXPRESSION OF THE 2011 VINTAGE
BY BOLLINGER



PRODUCTION

Blend: 100% Pinot Noir.

A unique cru: Aÿ (Grand cru).

Exclusive use of the cuvee.

Fermented entirely in barrels.

Maturation: cellar aged for seven years, sealed with a natural cork.

Dosage: low, 4 grams per litre.

100% Pinot Noir from Aÿ.

SENSATIONS

To the eyes: golden colour with glints of copper.

To the nose: the wine opens with grilled and roasted aromas, followed by hints of honey, hard candy and yellow-fleshed fruits such as the Mirabelle plum.

On the palate: rich notes of stewed fruits are expressed with a beautiful round texture, elevated by a finish of mineral notes evocative of flint.

OUR ADVICE

To fully appreciate its unique style, bouquet and aromas, this wine is best served between 8 and 10°C.

HISTORY

To celebrate the release of the 25th Bond film, Champagne Bollinger has produced a limited-edition champagne from the 2011 vintage.

This exceptional year inspired the Cellar Master to create a unique champagne made exclusively from the Pinot Noir of the village of Aÿ. This is the first time that Bollinger has created a cuvée solely from this historic cru, where the House has been based since its creation in 1829. The extraordinary harvest of 2011 led to the creation of Pinot Noir which is complex, powerful and harmonious, celebrated in this wine of great character.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY