



## SPECIAL RESERVE

**Details of Production:** Special Cuvée is the purest expression of Champagne Bollinger's style. All the House's know-how is required in order to create, year after year, a blend that is consistent both in style and quality. It has a depth and balance, with rich and toasty aromas. The Bollinger style is very round and mature with a luxurious finish.

**Blend of Grapes:** 60% Pinot Noir, 25% Chardonnay and 15% Pinot Meunier.

**Colour:** Pale gold.

**Aroma:** Rich and toasty complex aromas of green apples and pears.

**Palate:** The Bollinger style is very round and mature with a luxurious finish.

**How to Serve:** Perfect chilled as an aperitif, or served with plain sushi, pata negra ham, lobster, scallops, grilled sea bass, quail, or cheeses such as Chaource or Brie.

*“You are either into Bolly or you’re not. It is rich, full, firm, imposing, masterful, heady, mouth-filling, intense, aromatic, weighty, serious and takes no prisoners. And, if you’re not into Bolly, you’re missing something. Of course, I realise the taste of wine is personal and purely subjective, but surely Bolly can transcend that – it is omnipotent after all!”*

*Matthew Jukes, TheWine List.*