

PN AYC 21

At the Heart of Pinot Noir

Winemaking

The blend for the AYC21 edition: 100 % Pinot Noir (Blanc de Noirs)

Principal Cru: Aÿ blended with the villages of Tauxières and Mutigny

Base year: 2021

Oldest wines: 2012, 2013 and 2014 make up 25% of the blend.

Made exclusively from the cuvée.

51% from the base year, 49% reserve wine

Ageing: Cellar aged for twice as long as stipulated by the Appellation.

Dosage: Moderate, 8g/l



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Sensations

Appearance: Golden yellow.

On the nose: The nose reveals aromas of ripe yellow fruits, such as quince and Mirabelle plum, which are complemented by notes of toast, almond, and hazelnut. A touch of pastry and brioche mingle with hints of white flowers and acacia honey.

On the palate: The palate blends ripe fruits and patisserie with a touch of citrus. Creaminess and a lively freshness coexist in perfect harmony, while the finish is sustained by a lovely note of blood orange.

Food Pairings

Pan-fried scallops, brown butter emulsion and orange zest.

Free-range chicken supreme cooked in a cream sauce with toasted almonds and blood orange reduction.

Roast turbot, creamy butter sauce, fresh almonds and blood orange reduction.

Apricot, almond and honey tart.

Recommendations

PNAYC21 is a wine to be shared between passionate wine enthusiasts looking for different expressions of Pinot Noir from Champagne. To highlight its unique style and aromas, we recommend you serve PNAYC21 between 10 and 11°C. You can enjoy the wine right away, or allow it to continue evolving in your cellar.

History

Pinot Noir is one of the key pillars of the Bollinger style and the Maison has built its reputation by showcasing this grape variety. The PN cuvée is the result of research into the different styles of Pinot Noir and its different origins in Champagne. It represents a continuation of the Maison's heritage and an affirmation of the legendary Bollinger style, while also being a wine that reinvents itself year after year. In this way, each new edition offers a new interpretation of Maison Bollinger's vineyards and savoir-faire.

CHAMPAGNE
BOLLINGER
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Serve chilled and open with care. Contains sulfites.
DRINK RESPONSIBLY