



## BOLLINGER SPECIAL CUVÉE

### ORIGIN OF THE GRAPES

The grapes mainly come from *grands* and *premier crus* in Champagne. Two thirds of the grapes come from Bollinger's own vineyards which guarantees consistency in the quality of its wines. 30 *crus* of the Departement of the Marne have a part in the composition of the blends, 80% of the grapes coming from *premiers* and *grands crus* of the Montagne de Reims and of the Cote des Blancs. These are mainly from Aÿ, Verzenay, Louvois, Mesnil s/Oger and Cuis.

### Special Cuvée is only produced from the *cuvée*

If however the harvest is excellent, the House of Bollinger will keep the *taille* – second pressing – from the chardonnay.

### FERMENTATION

The first fermentation of the wines is done *cru* by *cru*, grape variety by grape variety

Before being blended the wines are fermented separating each *cru* and grape variety, in 100 or 120 hl stainless steel tanks. This improves control of the fermentation process, and this enhances the quality of the wines used for blending the Special Cuvée. In certain years, wines fermented in barrels will be used in the final blend.

The blend rests essentially upon the Pinot Noir of *grands* and *premiers crus*.

The blends of Special Cuvée are on average composed of:

- 60% Pinot Noir
- 25% Chardonnay
- 15 % Pinot Meunier

5 to 10% of reserve wines are incorporated into the blend. These reserve wines are kept by *cru*, grape variety and vintage in magnums corked with real cork. This method is unique in Champagne and it enables Bollinger to keep its reserve wines for a long period without losing either freshness or character. The veritable 'library of wines' gives the House of Bollinger a vast and extremely precise palette to use for blending: the *cru*, grape variety or year required can be selected to add the necessary touch to the blend for the Special Cuvée.

After blending, bottling and second fermentation, the Special Cuvée will rest for a minimum of three years on its lees. This ageing process is far longer than the minimum requirements of the Champagne Appellation. It gives the wines the necessary time to achieve balance and allows for the aromas to fully develop.

### DOSAGE

To preserve the aromatic balance, the dosage of the Special Cuvée is light (7 to 9grams of sugar per litre)

### REST AFTER DISGORGING

The Special Cuvée will rest for three months in the cellar after disgorging and before shipping. This is the necessary time for the wine to assimilate the "liqueur d'expédition" and to recover suitable balance for tasting.