

BOLLINGER - CUVÉE SPÉCIALE - NON-VINTAGE

SUBREGION: MONTAGNE DE REIMS | VILLAGE: ÄY | ID: NM-235-001

Aged for twice as long as the appellation's legal minimum, Cuvée Spéciale has a moderate dosage of between 8 and 9 grams of sugar per litre. Opening with an accord of green apple and pear with a hint of grapefruit, its heart consists of buttery baked apples and hazelnut before revealing a yeasty brioche, chalk, and vanilla finish.

PROPERTIES

sugar content: brut
 grape class: cru
 blend style: tradition

60% pinot noir
 25% pinot meunier
 15% chardonnay

25/30 NOSE & BOUQUET

intensity mild full
 complexity simple intricate
 diversity limited wide
 lucidity vague vivid
 Bouquet Notes
 1st nose green apple, butter,
 2nd nose baked apple, vanilla

10/10 EXPERIENCE

label
 plaque
 cork quality
 occasion
 value

/75cl	
RRP	PAID
\$65	\$47

ROBE & PERLAGE 18/20

Robe
 hue pale golden
 clarity opaque clear
 Effervescence
 size large small
 energy idle lively

PALATE & TASTE 37/40

intensity bland rich
 acidity sweet dry
 yeast faint strong
 texture light velvet
 maturity young complex
 length short long

Palate Notes

grapefruit conference pear granny smith	<input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/>
opening	
baked apple butter hazelnut	<input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input type="radio"/>
heart	
brioche chalk vanilla	<input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/> <input checked="" type="radio"/>
finish	

PAIRINGS

- | | | | | | | |
|--|---|---|---------------------------------------|----------------------------------|---|---|
| Starters | Main Courses | <input checked="" type="radio"/> Pizza | Cheese | <input type="radio"/> Cheesecake | <input type="radio"/> Pudding | <input checked="" type="radio"/> Olives |
| <input type="radio"/> Antipasto | <input type="radio"/> BBQ | <input type="radio"/> Red Meat | <input type="radio"/> Blue | <input type="radio"/> Cream | <input type="radio"/> Shortbread | <input type="radio"/> Popcorn |
| <input checked="" type="radio"/> Caviar | <input checked="" type="radio"/> Cured Meat | <input type="radio"/> Rice | <input checked="" type="radio"/> Ewe | <input type="radio"/> Dark Choc | <input type="radio"/> Sorbet | <input checked="" type="radio"/> Potato Chips |
| <input checked="" type="radio"/> Foie Gras | <input type="radio"/> Curry | <input checked="" type="radio"/> Shellfish | <input checked="" type="radio"/> Goat | <input type="radio"/> Frozen | <input type="radio"/> White Choc | <input type="radio"/> Salad |
| <input type="radio"/> Melon | <input checked="" type="radio"/> Fish | <input type="radio"/> Spicy | <input checked="" type="radio"/> Hard | <input type="radio"/> Fruit | Apéritifs | <input checked="" type="radio"/> Tapenade |
| <input checked="" type="radio"/> Oysters | <input type="radio"/> Noodles | <input type="radio"/> Sushi | <input checked="" type="radio"/> Soft | <input type="radio"/> Fruit Tart | <input checked="" type="radio"/> Breadsticks | Tobacco |
| <input checked="" type="radio"/> Paté | <input checked="" type="radio"/> Pasta | <input checked="" type="radio"/> Vegetarian | Dessert | <input type="radio"/> Meringue | <input checked="" type="radio"/> French Fries | <input checked="" type="radio"/> Light |
| <input type="radio"/> Soup | <input checked="" type="radio"/> Pastries | <input checked="" type="radio"/> White Meat | <input type="radio"/> Cake | <input type="radio"/> Milk Choc | <input checked="" type="radio"/> Nuts | <input type="radio"/> Medium |
| | | | | | | <input type="radio"/> Full |

serving temp: 10°C / 50°F

SCORE & CONCLUSION

Understandably loved by a host of fans, Bollinger offers a richly-flavoured experience with a bouquet of diverse and lively notes. Yeasty and tart, it's a mature champagne best enjoyed by those with savoury tastes alongside a meal.

90/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by Charles-Philippe on the 4th of March 2020 - Concept & Design by Charles-Philippe Bowles & Paul Anthony