



PN AYC21

Champagne, France

ABOUT CHAMPAGNE BOLLINGER

Bollinger is one of the rare Grande Marques that's still family owned. Known for its rich, elegant and polished style of Champagne, their outstanding wines are the result of rigorous attention to detail and incredibly labor-intensive practices that few houses are willing to undertake. Underscoring its excellence, Bollinger has remained British secret agent James Bond's Champagne of choice since 1973.

THE WINE

The seventh edition of Bollinger PN, AYC21 is a 100% Pinot Noir Blanc de Noirs anchored by fruit from Aÿ, blended with Tauxières and Mutigny, and deepened by 25% reserve wines from 2012, 2013, and 2014. Each edition of PN is built around a single principal cru, offering a new interpretation of Bollinger's vineyards and savoir-faire. Aÿ, one of Champagne's most storied villages and a cornerstone of the Bollinger identity, makes AYC21 one of the most compelling editions yet.

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: Aÿ Grand Cru, blended with Tauxières and Mutigny. Chalk and clay soils across southwest-facing slopes.

WINEMAKING: 51% from the 2021 base year, blended with 49% reserve wines, including vintages 2012, 2013, and 2014 making up 25% of the blend.

VINTAGE: Frosts and disease pressure reduced yields to their smallest since 1985, but delivered fruit of high acidity, precision, and the nervous energy of a classic Champagne year.

AGING: Cellar aged more than twice the appellation minimum

DOSAGE: 8 g/L

ALC. BY VOL.: 12.5%

PRESS

95	95	95	94
Wine Spectator	Wine Enthusiast	James Suckling	Jeb Dunnuck

"With an enticing, floral- and spice-laced nose and finely meshed flavors of ripe white cherry, white raspberry, white peach fruit, biscuit, grilled almond and candied ginger, this is harmonious and appealing. A well-honed spine of mouthwatering acidity creates tension, while the flavor profile expands on the pointillism-like mousse. Bright, focused and mineral-driven, with a lasting finish."

-Alison Napjus, Wine Spectator

CHAMPAGNE BOLLINGER
PN AYC21

Champagne, France



PRESS

95
Wine Spectator

95
Wine Enthusiast

95
James Suckling

94
Jeb Dunnuck

PACKAGE SPECS

PACK: 6x750ml C
CLOSURE: Cork
PALLET: 14x6 (84)
CASE DM.: 13x10x8 in
CASE WEIGHT: 25 lb
BTL DEPTH: 3.7 in
BTL HEIGHT: 11.5 in
BTL WEIGHT: 3.7 lbs

TECHNICAL INFORMATION

VARIETY: 100% Pinot Noir

VINEYARD: Aÿ Grand Cru, blended with Tauxières and Mutigny. Chalk and clay soils across southwest-facing slopes.

WINEMAKING: 51% from the 2021 base year, blended with 49% reserve wines, including vintages 2012, 2013, and 2014 making up 25% of the blend.

VINTAGE: Frosts and disease pressure reduced yields to their smallest since 1985, but delivered fruit of high acidity, precision, and the nervous energy of a classic Champagne year.

AGING: Cellar aged more than twice the appellation minimum

DOSAGE: 8 g/L

ALC. BY VOL.: 12.5%

SRP: $186

UPC: NO UPC CODE

SCC: 3052853086264