

CHAMPAGNE BOLLINGER

Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



La Côte aux Enfants Champagne 2012

Champagne, France

ESTATE

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a guardian of the past and, as we see with each passing year, the beacon of the future.

WINE

Established by Jacques Bollinger between 1926 and 1934, La Côte aux Enfants is a steep hillside vineyard located on the outskirts of Aÿ. This unique parcel has been a source of endless fascination, producing some of the most highly prized Pinot Noir in the region. Aware of its potential, it became Champagne Bollinger's ambition to produce a great vintage Champagne exclusively from this vineyard, with 100% Pinot Noir. The fruit comes from the north-west side of the hill, revealing a particularly refined expression of La Côte aux Enfants vineyard.

VINEYARD

100% Pinot Noir Grand cru from a single vineyard in Aÿ. Beginning in the early 20th century, Bollinger started to acquire more than 50 differently owned plots and now owns all four hectares of this legendary vineyard *Farming*: Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste and planting hedges and orchards to encourage biodiversity.

WINEMAKING

Variety: 100% Pinot Noir

Fermentation & Aging: Sealed with a natural cork and cellar aged for more than twice the time required by the appellation.

Alcohol: 12.5%

Dosage: 8 G/L

VINTAGE

The year had a long growing season and heavy rainfall. Winter was very mild at first, but turned particularly cold in February. There was a hot period at the end of March, which caused an early budburst around the 5th of April. Unfortunately, the rest of April was struck by heavy frosts, and rain continued through to the end of July. The air was humid and cool. It wasn't until August that the weather started to brighten. September was mild and sunny, conditions which allowed the grapes to become fully ripe.

JEB DUNNUCK

"...One hundred percent Pinot Noir, it is rich with incense, bread dough, fully ripe red fruits, and kirsch. The palate is broad and mouth-filling with consistency from the aromatics and has a long, floral finish with blackcurrant, lavender, toast, and a driving mineral texture. Though it is ripe and full, it maintains freshness and energy without feeling bruised and has refreshing salinity. It leaves a wonderful first impression." - A.F., 1/2022

96+

94+

Wine Advocate

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