

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

This limited edition cuvée celebrates 2 important milestones. Firstly, it celebrates the historic partnership between Bollinger and Bond. Bollinger has been the exclusive Champagne partner of Bond since 1979, so 2019 marks the 40th anniversary of their relationship. Secondly, it celebrates the release of the upcoming movie, No Time to Die, which will be the 25th movie in the series (and Bollinger's 15th Bond movie since the start of the partnership).

VINEYARD

The fruit is sourced exclusively from the historic Grand Cru vineyard of Ay, where the house has been based since its creation in 1829.

Grape Varieties: 100% Pinot Noir

WINEMAKING

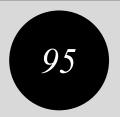
Fermentation: Alcoholic and malolactic fermentation take place entirely in small old oak barrels (average 20 years old), maintained in Bollinger's cooperage.

Aging: Cellar aged for more than twice the time required by the appellation. Second fermentation takes place for more than 7 years on the lees in bottles with natural corks. Riddling and disgorging are performed entirely by hand.

Dosage: 4g/l Alcohol: 12%

VINTAGE

2011 inspired the Cellar Master to create this unique Champagne made exclusively from Pinot Noir grapes sourced from the Grand Cru village of Aÿ. This is the first time that Bollinger has created a cuvée solely from this unique cru. The extraordinary harvest of 2011 produced Pinot Noir which is complex, powerful and harmonious, celebrated in this wine of great character.



CHAMPAGNE

RICHARD JUHLIN (DECANTER)

"The decision to use Pinot Noir for this 2011 vintage, exclusively from the home village of Aÿ with its mighty fruit is nothing short of brilliant. Perhaps wait about ten years until the wine has reached its peak and completely integrated its enormous fruit with the barrel notes, but the wine is already magnificent with its deep ripe aroma of Gravenstein apples, backed by fresh wooden notes. House typical and powerful."