

B16

An original creation shaped by nature's challenges



The B16 story

Bollinger presents **B16**, a **unique and original creation shaped by nature's challenges**, an illustration of the Maison's expert know-how when crafting a great vintage Champagne.

Born from an **atypical year of contrasting weather conditions, 2016** – a daring creation composed of **more than 70% Pinot Noir** – explores the unique aroma profiles to be found in the terroirs of the Montagne de Reims.

A **unique journey of the senses, it is ethereal and suffused with finesse**; a discovery of subtle aromas of white peach and bergamot, before it opens out into notes of ripe fruit and sweet almond.

Purity, without compromise.

Winemaking

Blend: 73% Pinot Noir – 27% Chardonnay

Exclusively made from Grands and Premiers Crus, focussing on the latest-ripening areas of the Montagne de Reims.

Vinification: in barrel, aged under natural cork.

Ageing: 7 years on the lees. Riddled and disgorged by hand.

Dosage: Extra-brut, 4 g/l.

Purity, without compromise

Tasting notes

SILKY, REFINED, PRECISE

Appearance: Crystal clear, glimmering with flickers of golden light.

On the nose: Delicate floral aromas interlace with scents of hawthorn and acacia honey in a display of the bouquet's infinite finesse. Accents of ripe stone fruits and bergamot bring a lively freshness, before opening into notes of ripe fruit, sweet almond, and yellow skinned fruit.

On the palate: A silky texture unfolds with ethereal finesse, bringing subtle elegance and perfect balance. The finish is both long and delicate.

Perfect pairings

Starter: Langoustine tartare with confit celery, lime and sesame oil, Thai basil.

Main: Dill steamed sea bass, nori hollandaise, lemongrass, white curry.

Cheese: Herby Tomme de Brebis, cherry jam, white bread.

Dessert: Fresh raspberries, lime syrup, and ginger.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 
ENJOY RESPONSIBLY