

La Côte aux Enfants Champagne 2015

A great vintage champagne which originates from a unique parcel in Aÿ, with historic significance for Champagne Bollinger

Production

Blend: 100% Pinot Noir Grand Cru, from the parcel of La Côte aux Enfants.

Exclusive use of the cuvée.

Fermented entirely in aged oak barrels.

At Bollinger, only very high-quality harvests become a vintage.

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

Dosage: Low, 4 grams per litre.

The grapes originate from the north-west side of a unique, two-hectare monopole

Sensations

Appearance: Saffron yellow in colour

On the nose: Extremely fresh on the nose, which is full of bergamot and citrus fruits like lemon, clementine and orange. Later, fruity notes of Mirabelle plum and candied lemon bring a touch of sweetness and elegance.

On the palate: The palate is defined by flavours of ripe quince and dried fruits, bringing an elegant texture. A very sophisticated structure supported by a lovely, lively acidity. The finish is long and saline, giving a lasting impression of depth and freshness.

Food pairings

Roasted asparagus, green chili, chopped roasted peanuts, parsley and coriander jus.

Pan-fried lobster tail with sesame oil and ginger sabayon.

Bresse chicken stew with preserved lemon and herbs.

Pouilly-Saint-Pierre, baguette, and chopped hazelnuts.

Our advice

To fully appreciate the unique style, bouquet and aromas of La Côte aux Enfants Champagne 2015, it is best served between 8 and 10°C. You can enjoy this wine now, or choose to age it in your cellar.

History

Since 1829, Champagne Bollinger has strived to make the Champagne terroir ever more perfect, and its identity is clear in the wines produced by the Maison. Through continuous research and innovation, Champagne Bollinger has enriched their understanding of the many profiles of La Côte aux Enfants vineyard, located in Aÿ. It is a legendary parcel of land, which was established with great perseverance by Jacques Bollinger himself between 1926 and 1934. Aware of its potential, it became Champagne Bollinger's ambition to produce a great vintage champagne of 100% Pinot Noir. The grapes came from the north-west side of the hill, revealing an otherwise hidden side of La Côte aux Enfants vineyard.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Servir frais et ouvrir avec précaution. Contient des sulfites.



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION

