

BOLLINGER SPECTRE LIMITED EDITION



A unique opportunity to discover the expression
of the 2009 vintage by Bollinger.
A great champagne of character whose elegance
is reminiscent of the famous secret agent.

PRODUCTION

Blend:

Sourced exclusively from Grands crus from the Champagne region, the juices selected are taken from the 'cuvée' retaining only the best of the grapes.

The «BOLLINGER SPECTRE LIMITED EDITION» blend is composed of 68% Pinot Noir and 32% Chardonnay.

Five crus make up the composition of this blend:

For Pinot Noir; Aÿ 39% and Verzenay 29%.

For Chardonnay; Mesnil-sur-Oger 16%, Avize 8% and Cramant 8%.

«BOLLINGER SPECTRE LIMITED EDITION» is produced in small old oak barrels so as not to give the wines the taste of wood or tannins. After bottling, the second fermentation and slow maturing in the cellar occur using cork stoppers to preserve the freshness of the wines while protecting them against oxidation.

Maturing & Dosage :

A maturing period in the cellar twice as long as stipulated in the Appellation rules.

A moderate dosage of 7 grams per litre.

THE 2009 HARVEST

Favourable weather conditions allowed the vines to bud mid-April, slightly early compared to the average of the past ten years. Flowering was disrupted by rain and cool temperatures

Early summer was marked by a succession of violent storms that raised concerns of vine health.

As of 1st August, there was uninterrupted excellent weather until the harvest, which ran from 12 to 27 September with idyllic temperatures. The average potential alcohol for Bollinger reached 10,1°, with an acidity of 7 grams per liter.

SENSATIONS

To the eye: «BOLLINGER SPECTRE LIMITED EDITION» has a deep golden colour, which demonstrates the wine's maturity as well as Bollinger's winemaking methods.

To the nose: the vintage boasts a refined complexity, the expression of the Grands crus' terroirs. White flowers, citrus fruit, delicately stewed pear with hints of vanilla, toasted aromas, hazelnut and breadcrumbs.

To the palate: the wine shows a good maturity yet remains quite brisk and lively. We move through candied fruit, mirabelle plum, quince paste and honey with a finish that reminds us of bitter orange.

ADVICE

In order to appreciate all of its subtleties, it is recommended to serve «BOLLINGER SPECTRE LIMITED EDITION» between 8 and 10°C to allow the aromas and flavours to fully develop.

A WORD FROM THE CELLAR MASTER

«We have kept the best, the richest wine.» *Gilles Descôtes*

«BOLLINGER SPECTRE LIMITED EDITION» is the pure expression of Bollinger's expertise interpreting the 2009 vintage. The expression of the terroir and the aromatic richness are beautifully enhanced in this blend, which perfectly reflects the Bollinger style.

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY.