



BOLLINGER SPECIAL CUVÉE



60% Pinot Noir, 25% Chardonnay, 15% Meunier. Over 85% Grands and Premiers crus.

Special Cuvée is the result of the delicate blending between harvest grapes and a majority of reserve wines, including some, aged in magnums for more than 15 years in Bollinger's cellars.

Madame Jacques ran House Bollinger from 1941 (after her husband, Jacques died) until 1971. During World War II, the Nazis commandeered Château Bollinger (and stole 178,000 bottles of Champagne). Rather than abandon her home and winery, Madame Jacques slept in her cellars. Despite critical shortages in workers, water, electricity, and gasoline, Bollinger continued to make Champagne during the war. Madame Jacques was a constant presence and force in the vineyards, riding her bicycle there each morning at 6:00am to help tend the grapes.

*I drink it when I'm happy
and when I'm sad.
Sometimes I drink it when
I'm alone. When I have
company I consider it
obligatory. I trifle with
it if I'm not hungry and
drink it when I am.
Otherwise, I never touch
it. Unless I'm thirsty.*

- Lily Bollinger

BOLLINGER GRAND ANNÉE 2004



66% Pinot Noir, 34% Chardonnay. 16 crus: 88% Grands crus, 12% Premiers crus

Aged entirely in barrels. At Bollinger, only very high quality harvests become vintage. 2004 was quite a delicate year in Champagne, with a relatively dry winter and spring but a cold, wet end to the summer. The grapes were picked during a fine Indian summer which meant they were in an excellent state of health. All the conditions were favourable to give their grapes the special qualities necessary for the very best vintages aie.

Bollinger and Bond is one of the most enduring marketing partnerships in motion picture history. Champagne Bollinger is featured in almost every Bond movie since Live And Let Die.

The literary James Bond first encounters Bollinger in the book Diamonds Are Forever, when Tiffany Case sends a quarter-bottle to his cabin on the Queen Elizabeth.