



presents...

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

with **TODD COFFIN**

WEDNESDAY, SEPTEMBER 14, 2022 • 4PM - 7PM



“I only drink Champagne 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 in a hurry and drink it when I am, otherwise, I never touch the stuff unless I am thirsty.” - Lily Bollinger (1899-1977)

... **AND WE COULDN'T AGREE MORE!**

Bollinger has been producing prestigious Champagnes known for their refinement, elegance and sophistication since 1829. The house is still family owned today, and remains one of the most widely known and appreciated Champagne producers in the world. When Scotswoman Elizabeth Law de Lauriston-Boubers married Jacques Bollinger in 1923, she became inextricably bound to the house's destiny. She was only 42 when she lost her husband; without hesitation and with great dignity she stepped in. “Madame Jacques”, as she was known, threw her heart and soul into her new role. Always ready to innovate, Madame Bollinger was a formidable strategist, a dauntless businesswoman, and a perfectionist who would tolerate nothing short of excellence. Bollinger's outstanding Champagnes are the result of the rigorous attention to detail that she instilled.

Passed on and perfected from generation to generation for nearly two centuries, Bollinger proudly upholds the ancient practices of hand-riddling and stoppering its reserve magnums and vintage cuvées with natural corks. Today, the Bollinger vineyard holdings encompass 179 hectares, most of which are classified as Grand or Premier Cru, planted primarily to Pinot Noir. To safeguard Bollinger's superior quality, only the best crus are vinified in wood tanks and used oak barrels—Bollinger and Krug are the only two Champagne houses that ferment in oak rather than stainless steel. Additionally, Bollinger lets its wines age for twice as long as required, because “a great wine needs the luxury of time to develop its full character.”

Come explore the history and lore surrounding this iconic Champagne house, with Todd Coffin, Western Division Manager at VINTUS, as our guide. The flight will consist of five distinct Bollinger Champagne bottlings, each exhibiting unique character, complexity and grace.

THE WINES ARE SERVED AS EITHER ONE-OUNCE OR TWO-OUNCE POURS AND 5-OUNCE GLASSES.

2-OUNCE FLIGHT: \$60 PER PERSON or 1-OUNCE FLIGHT: \$33 PER PERSON

- NV Bollinger *Special Cuvée* (new disgorgement), Champagne, France
Retail: \$78.00, \$26.25/glass
- NV Bollinger *Special Cuvée* (old disgorgement), Champagne, France
Retail & by the glass: N/A
- NV Bollinger Rosé, Champagne, France
Retail: \$120.00, \$37.75/glass
- 2014 Bollinger *La Grande Année*, Champagne, France
Retail: \$180.00, \$54.25/glass
- 2012 Bollinger *La Grande Année*, Champagne, France
Retail: \$163.00, \$49.75/glass

IF QUANTITIES ALLOW, THE FLIGHT WINES
WILL BE AVAILABLE FOR SALE AFTER THE FLIGHT



A full selection of Pacific Plaza Caviar will be available to complement your flight at a 15% discount for the evening.

These wines and many others can be found on our website: www.fpwm.com