vinetur

Bollinger unveils PN TX20 champagne highlighting Tauxières terroir and 2020 Pinot Noir harvest

New cuvée blends tradition and innovation, offering complexity, minerality, and aging potential for collectors and enthusiasts alike

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Bollinger has introduced PN TX20, the latest edition in its PN cuvée series, offering a new perspective on Pinot Noir from the Tauxières terroir in Champagne. This release is crafted exclusively from Pinot Noir grapes, with a focus on expressing the unique character of the 2020 harvest and the specific qualities of Tauxières' chalky soils.

The PN TX20 cuvée is the result of Bollinger's ongoing commitment to innovation while maintaining a strong connection to its heritage. The house, which has worked with Pinot Noir for nearly two centuries, continues to explore the grape's many facets through its PN series. Each edition highlights a different aspect of Pinot Noir, and PN TX20 is no exception. The wine is composed of 48% from the 2020 vintage and 52% reserve

wines, including notable years such as 2008 and 2012. This blend aims to balance freshness, depth, and texture.

Charles-Armand de Belenet, managing director at Bollinger, explained that this cuvée reflects both the house’s passion for Pinot Noir and its desire to innovate without losing sight of tradition. The Tauxières terroir, known for its limestone soils and distinctive orientation, imparts structure, vibrancy, and minerality to the wine. The 2020 growing season was marked by warm weather and an early harvest, resulting in precise and balanced wines that showcase their origin.

PN TX20 presents itself with a bright golden-yellow color. On the nose, it offers fresh aromas of citrus and white fruits such as peach and quince, complemented by subtle mineral notes reminiscent of flint. On the palate, it delivers flavors of currant and balanced acidity, with a broad and vinous texture that evolves into hints of fruit compote. The finish is long and persistent, highlighting both complexity and elegance.

This new release is intended for those who appreciate champagne with character and depth. It can be enjoyed as an aperitif or paired with delicate dishes at a serving temperature between 46°F and 50°F (8–10°C). According to Bollinger, PN TX20 also has strong aging potential for collectors or enthusiasts interested in cellaring.

The recommended retail price for Bollinger PN TX20 is set at €140. With this launch, Bollinger continues to honor its legacy while inviting wine lovers to discover a contemporary interpretation of Pinot Noir rooted in one of Champagne’s most distinctive terroirs.