

BOLLINGER, Aÿ, CHAMPAGNE

BOLLINGER LA GRANDE ANNÉE

DETAILS OF PRODUCTION

La Grande Année is Bollinger's prestige champagne and is only produced when the harvest reaches a perfect balance: it is Bollinger's version of an exceptional vintage. The grapes are taken exclusively from 13 Cru sites, 95% of which are Grand Cru and 5% of which are Premier Cru. Bollinger uses only the 'cuvée' juice in the making of La Grande Année, creating the purest style. The first fermentation is always carried out 100% in old oak barrels and the wine is aged on its lees for a minimum of 5 years, often more. After manual riddling and disgorging, the wine rests for a minimum of 3 months prior to release. The very early harvest and fresh qualities of the year 2007 make this vintage exceptional.

TASTING NOTES

It is a delicate colour and golden reflections are a sign of the wine's maturity and Bollinger's wine-making methods. The nose has great complexity; fresh almonds, then yellow-flesh fruit aromas evoking peach and mango; toasted, roasted notes accompanied with dried citrus and pink grapefruit. On the palate, A lovely aromatic fullness with honey flavours and a smooth chalky texture; candied lemon notes and a delicious bitterness, a wonderfully refreshing finish.

HOW TO SERVE

Best served between 8 and 10°C with Foie gras, fresh or pan-fried. Grilled fish and lobster, with or without sauce, roast lamb or veal and hard cheeses such as Parmesan or Comté. Ready to drink now but will age well in the cellar for up to 15 years.

MENTZENDORFF
wine shippers since
1858

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

VINTAGE
2007

STYLE
Champagne

BLEND OF GRAPES
70% Pinot Noir
30% Chardonnay
100% Grands and Premiers Crus

WINEMAKER
Gilles Descôtes

ALCOHOL
12%

DOSAGE
Moderate, 6g/l

