



# CHAMPAGNE BOLLINGER

MAISON FONDÉE EN 1829

## La Grandé Année 2005

### Champagne, France

#### ESTATE

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a guardian of the past and, as we see with each passing year, the beacon of the future.

#### WINE

La Grande Année: The Great Year. The vintage-dated La Grande Année is only produced in exceptional years, and is rightly known as one of the world's greatest Champagnes. The 2005 vintage has a slightly higher amount of Pinot Noir (70%) than usual, with Chardonnay rounding out the rest of the blend (30%). It is exceptionally approachable now, as 2005 was a rather warm year, with high levels of ripeness. The wine boasts excellent freshness, as well as Bollinger's signature richness.

#### VINEYARD

95% of the fruit was sourced from Grand Cru villages and 5% from Premier Cru villages. The Pinot Noir comes predominantly from Ay and Verzenay, the Chardonnay from Avize, Chouilly and Mesnil-sur-Oger.

*Grape Varieties:* 70% Pinot Noir and 30% Chardonnay.

#### WINEMAKING

*Vinification:* 100% in older oak barrel-fermented, 228 liter barrels and 400 liter casks that are up to 40 years old. Alcoholic and malolactic fermentation in barrel. Secondary fermentation takes place under cork (rather than crown capsule), requiring hand riddling and hand-disgorgement.

*Aging:* 6 months in barrel; another 6 years on the lees after second fermentation.

*Dosage:* 6 grams per liter.

#### VINTAGE

After a cold 2004, the 2005 season returned to a higher than average annual temperature. Like 2004, it was a dry year, with annual rainfall well below average. There were many hot days, particularly in June and July. September began with rain, but ended dry and sunny, promising a high-quality harvest.



94

#### WINE SPECTATOR, HIGHLY RECOMMENDED

"A powerful, structured and graceful 2005, showing deft integration of the rich, chalky underpinning, firm acidity and expansive flavors of crushed black currant, spring blossom, toasted almond, crystallized honey and preserved lemon. Offers a fine, raw silk-like mousse and a long, spiced finish. Disgorged February 2015."