



CHAMPAGNE BOLLINGER

MAISON FONDÉE EN 1829

La Grande Année 2008

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. This Champagne is the embodiment of everything that makes Bollinger the producer that stands apart in Champagne. La Grande Année symbolizes the word "hand-crafted" so strongly that an overused word suddenly becomes the appropriate definition. In 1976, it became Grande Année; then, in 1997, "La" Grande Année, a name simple enough to illustrate its exceptional status, cemented on the silver screen two years later, in James Bond's Casino Royale.

VINEYARD

The fruit is sourced from 18 different Crus: 84% from Grand Crus and 16% from Premier Crus.

Grape Varieties: 71% Pinot Noir and 29% Chardonnay

WINEMAKING

Fermentation: Alcoholic and malolactic fermentation take place entirely in small old oak barrels (average 20 years old), maintained in Bollinger's cooperage.

Aging: Cellar aged for more than twice the time required by the appellation. Second fermentation takes place for more than 9 years on the lees in bottles with natural corks. Riddling and disgorging are performed entirely by hand.

Dosage: 8g/l

Alcohol: 12%

VINTAGE

Climate: The year was characterized by cool and contrasting weather conditions. Short periods of warm, dry weather alternated with cooler months throughout the entire growth cycle of the vine. Flowering occurred around mid-June. After a cloudy month of August, ideal conditions gradually set in during September to perfect a slow and harmonious maturation of the grapes. The beautiful dry and cool weather continued during the harvest and contributed to the impeccable sanitary state of the grapes.

Vineyard Work: Harvesting at Bollinger took place from September 18 to October 1.



DECANTER

"[...] This is a regal and heroic Bollinger characterized by restrained power and energetic energy. I love meeting this untouched force and carefully analyzing its sublime elements, but at the same time I have to admit that we are dealing with a real "vin de garde" that will not reach its maximum capacity before its 25th birthday. The structure is impressive, based of course on the high acidity of the vintage in the first place. This very high acid means that the other building blocks can appear as subordinate, but they have a great wealth of both oak embossed secondary aromas and flaunted dark fruit. At present, the aromatic spectrum is characterized by fresh hazelnuts from Piedmont, green apples, critical minerals and perfumed orange blossoms. Buy a case of 12 and follow its aromatic journey to heaven [...]."

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