

CHAMPAGNE BOLLINGER

Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



R.D. 2007 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

This bold and brilliant Champagne takes the pillars of what makes Champagne Bollinger so unique and pushes them to their ultimate level. The custom for many Houses was to keep a collection of old wines on hand to share with special guests, and these old wines were especially disgorged only a very short time before being tasted, so guests could experience a perfect moment with a Champagne offering an extraordinary contrast of freshness and complexity from age. Bollinger's expression is a masterpiece.

VINEYARD

Soils: Sourced from a total of 14 crus, 91% of which are Grand Cru and 9% of which are Premier Cru
Farming: Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste and planting hedges and orchards to encourage biodiversity

WINEMAKING

Variety: 70% Pinot Noir, 30% Chardonnay

Fermentation: Entirely in older oak barrels, 228 liter barrels and 400 liter casks that are up to 40 years old
Alcoholic and malolactic fermentation in barrel. Secondary fermentation under cork, requiring hand-riddling and hand-disgorgement

Aging: 6 months in barrel during fermentation; 14 years on the lees after second fermentation

Dosage: 3 g/L

VINTAGE

With the 2007 vintage, the original material of the label is restored, as well as the font of the legendary 1952 vintage, the first of the Bollinger R.D. cuvées. The disgorgement date appears once again. The 2007 vintage of the R.D. cuvée embodies the House's dedication to hard work and Madame Bollinger's vision. It underscores the belief in the authenticity of expertise. The contrast between freshness on the palate and the spicy aromatic intensity of Bollinger R.D. 2007 brings a new experience of the cuvée to lovers of fine wine.

TASTING NOTE

"To the eye, the wine presents intense shimmers of gold. The complex nose opens with aromas of honey and brioche, followed by a host of spices (ginger, cumin, caraway, and more), before evolving into notes of mirabelle plum, dried apricot and fresh hazelnut. The palate has a lively and clean opening that reveals notes of white plum, walnut and aniseed. Its freshness is beautiful and its tension incredible." - CELLAR MASTER, GILLES DESCOTES