

CHAMPAGNE BOLLINGER



LA GRANDE ANNÉE 2018

Champagne, France

ABOUT CHAMPAGNE BOLLINGER

Bollinger is one of the rare Grande Marques that's still family owned. Known for its rich, elegant and polished style of Champagne, their outstanding wines are the result of rigorous attention to detail and incredibly labor-intensive practices that few houses are willing to undertake. Underscoring its excellence, Bollinger has remained British secret agent James Bond's Champagne of choice since 1973.

THE WINE

La Grande Année is crafted only in exceptional vintages, made from the finest Grand and Premier Cru grapes. Vinified exclusively in small, old oak barrels using a rare artisanal tradition preserved by Bollinger's master cooper, this method elevates each vintage's character with remarkable finesse. After an extended period of lees ageing under natural cork, every bottle is still riddled and disgorged entirely by hand. A jewel of the Maison, La Grande Année is a pure expression of Bollinger's excellence and a testament to the enduring Art of Craftsmanship.

TECHNICAL INFORMATION

VARIETY: 66% Pinot Noir, 34% Chardonnay

VINEYARD: 19 Crus, predominantly Verzenay, Aÿ, Mareuil sur Aÿ, Chouilly and Cuis

WINEMAKING: 100% barrel fermentation in small, old oak barrels

VINTAGE: In 2018, a rainy winter gave way to a mild spring and hot, dry summer, banishing fears of hail and mildew and paving the way for an early, abundant harvest.

AGING: 7 years on the lees under cork. Riddled and disgorged by hand

DOSAGE: 6 g/L

ALC. BY VOL.: 12.5%

PRESS

97

Wine Spectator

96

Vinous

"A statuesque Champagne, with a spine of fine china-like acidity enmeshed in the plush mouthfeel of its finely detailed mousse. That's an elegant springboard for layers of white cherry, creamed apple and brioche, with a fragrant skein of grated coconut, toasted cumin, anise, acacia blossom and mandarin orange peel accents. A push of salty roasted almond is a subtle but rich and lasting chime on the finish. Pinot Noir and Chardonnay."

-Alison Napjus, Wine Spectator

CHAMPAGNE BOLLINGER

LA GRANDE ANNÉE 2018

Champagne, France



PRESS

97

Wine Spectator

96

Vinous

PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 14x6 (84)

CASE DM: 13x10x8 in

CASE WEIGHT: 23 lb

BTL DEPTH: 3.77 in

BTL HEIGHT: 11.6 in

BTL WEIGHT: 3.63 lbs

TECHNICAL INFORMATION

VARIETY: 66% Pinot Noir, 34% Chardonnay

VINEYARD: 19 Crus, predominantly Verzenay, Aÿ, Mareuil sur Aÿ, Chouilly and Cuis

WINEMAKING: 100% barrel fermentation in small, old oak barrels

VINTAGE: In 2018, a rainy winter gave way to a mild spring and hot, dry summer, banishing fears of hail and mildew and paving the way for an early, abundant harvest.

AGING: 7 years on the lees under cork. Riddled and disgorged by hand

DOSAGE: 6 g/L

ALC. BY VOL: 12.5%

SRP: \$269

UPC: NO UPC CODE

SCC: 3052853085946