

BOLLINGER, Aÿ, CHAMPAGNE

# BOLLINGER LA GRANDE ANNÉE

## DETAILS OF PRODUCTION

At Bollinger, only very high-quality harvests become vintage champagnes: the 2014 vintage gave rise to a wine that is simultaneously structured, rich and complex, in terms of both its minerality and exceptional intensity. La Grande Année is the embodiment of the carefully pre-served traditional expertise of the Bollinger Champagne House. The wine is exclusively vinified in small aged oak barrels, and is cellar aged for more than twice the time required by the appellation. Champagne Bollinger has never abandoned this traditional craft method, which helps develop aromas of great finesse. After a prolonged ageing on its lees under a natural cork and staple, even today every bottle of La Grande Année is riddled and disgorged by hand. The grapes for the 2014 La Grande Année come from 19 crus: mainly Aÿ and Verzenay for the Pinot Noir and Chouilly and Oiry for the Chardonnay.

## TASTING NOTES

To the eye, the delicate colour and golden hues reflect the wine's maturity and reflective of Bollinger's wine-making methods. The nose displays precise and fruity notes with a hint of sea-air. Aromas of cherry and lemon intertwine with quince and bergamot, followed by notes of hazelnut and almond, peach and mirabelle plum. On the palate, the initial sensation is a delicate effervescence followed by wonderful vinosity balanced with delicate acidity. Its very fine texture and saline finish bring excellent length to the palate, accompanied by delicate minerality and complex flavours of orchard fruit and citrus. The wine unfurls gradually, revealing its full potential and wonderful intensity.

## HOW TO SERVE

La Grande Année 2014 is the perfect champagne for gourmet food such as Flame-cooked Pyrenees milk-fed lamb, Langoustine ravioli or foie gras. Also delicious with Mediterranean Sea Bass, Grenailles potatoes, myrtle, and lemongrass. Best served between 8 and 10°C. Ready to enjoy now but will age well in the cellar for up to 15 years.

*"A TRULY GREAT BOLLINGER BY EVERY MEASURE, BLESSED WITH INCREDIBLE LONGEVITY, AND GRAND TESTIMONY TO THE WIZARDRY OF THIS HOUSE TO DRAW OUT ALL THE GLORIES OF ENDURANCE AND ELEGANCE FROM A LESS THAN SIMPLE SEASON."* 97 POINTS

TYSON STELZER  
MARCH 2022

[www.champagne-bollinger.com/en\\_UK](http://www.champagne-bollinger.com/en_UK)

MENTZENDORFF  
*wine shippers since*  
1858

CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

VINTAGE  
2014

STYLE  
Champagne

BLEND OF GRAPES  
61% Pinot Noir  
39% Chardonnay  
100% Grands and Premiers Crus

WINEMAKER  
Denis Bunner

ALCOHOL  
12,5%

DOSAGE  
Moderate, 8g/l

