

## BOLLINGER R.D.

### DETAILS OF PRODUCTION

The R.D. cuvée, released shortly after its disgorgement, reflects the boldness of Madame Bollinger herself. Dismissing the trend in 1967 for unusually shaped bottles, Bollinger decided to concentrate on the essence of a champagne: its signature taste. Madame Bollinger set about creating a completely original tasting experience, with the aromatic intensity of the finest vintages contrasting with a fabulous freshness on the palate. This is a result of the natural acidity of the grapes during harvest underscored by the Extra Brut dosage. It was a revolution that would have a lasting impact not only on the Bollinger style but also on the world of Champagne as a whole. This vintage bore the name of the cuvée for the first time, Bollinger R.D. and its label was the first ever to specify a disgorgement date. R.D. is the ultimate expression of rarity: with very few vintages reaching the desired standard to be an R.D. cuvée. Each vintage is limited in volume, with every bottle riddled and disgorged by hand. Produced exclusively with the cuvée juice from 14 Crus, Bollinger R.D. is then fermented exclusively in small oak barrels and aged under natural cork in the cellars under Madame Bollinger's house for more than four times longer than required by the appellation for an infinite array of flavours: a true wine alchemy.

### TASTING NOTES

To the eye, R.D. 2007 is bright and deep gold. The nose displays complex aromas of honey and brioche. This is followed by a host of spices (ginger, cumin and caraway), before evolving into notes of mirabelle plum, dried apricot and fresh hazelnut. On the palate, a lively and clean opening reveals notes of white plum, walnut and aniseed. Its beautifully fresh, with incredible tension.

### HOW TO SERVE

Saffron has been selected as the perfect ingredient to enhance the 2007 vintage. Due to its rarity and scarcity, the "red gold" perfectly echoes the Bollinger R.D. 2007 cuvée and its spicy notes. Bollinger R.D. 2007 marries perfectly with langoustine and a saffron-infused vinaigrette, a fillet of halibut in a saffron crust, or bresse chicken with a saffron and ginger sauce.

*"ITS PRIMARY CORE OF BLACK AND RED CHERRY FRUIT AND YELLOW PINEAPPLE HAS NOW EVOLVED INTO COMPLEX ALLUSIONS THAT ENCAPSULATE THE FULL EXPANSE OF THE BOLLINGER UNIVERSE IN LAYERS OF SPICE OF ALL KINDS, GOLDEN FRUIT CAKE, CANDIED ORANGE, FIG, FRUIT MINCE SPICE, GINGER AND ROAST NUTS. IN THE MIDST OF SUCH DEPTH IT SUSTAINS A FANTASTIC CORE OF CITRUS VITALITY THAT ENCAPSULATES THIS INTROVERTED AND ENERGETIC SEASON."* 97 POINTS

TYSON STELZER, MARCH 2021

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

CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

**VINTAGE**  
2007

**STYLE**  
Champagne

**BLEND OF GRAPES**  
70% Pinot Noir  
30% Chardonnay  
14 crus: 91% Grands crus and 9%  
Premiers crus

**ALCOHOL**  
12.5%

**DOSAGE**  
"Extra Brut" 3g/l

