

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

BOLLINGER R.D.

DETAILS OF PRODUCTION

The R.D. cuvée, released shortly after its disgorgement, reflects the boldness of Madame Bollinger herself. 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. 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 18 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. 2008 is a glimmering wine with gold reflections. The nose displays enticing aromas of marzipan, stewed apricots and honey. This is followed by breadcrumbs accompanied by fresh notes of bergamot. On the palate, a rich, precise mousse reveals citrus notes followed by flavours of Mirabelle plums and vine peaches. It is a very vivacious wine which unfolds to reveal exceptional complexity. Notes of fresh hazelnut and salinity combine to create an extremely long finish.

HOW TO SERVE

The Piedmont Hazelnut has been selected as the perfect ingredient to enhance the 2008 vintage. There are two recommended ways to try Bollinger R.D. 2008: the first is to open the wine in the year following disgorgement, when the wine will reveal specific, complex fruit aromas. The second requires a few more years of ageing in the cellar, after which the cuvée will reveal full aromatic potential of a wine from a great vintage. Tremendous ageing potential.

"BRIGHT IN COLOUR WITH GOLD REFLECTIONS, THE AROMATICS ARE IMMEDIATELY CAPTIVATING, WITH MARZIPAN, ACACIA, APRICOT AND PATISSERIE ALL VYING FOR ATTENTION. IT'S IMPOSSIBLY YOUTHFUL YET REASSURINGLY MATURE, A BREAD BASKET OF DELICIOUS CONTRADICTION. CEREBRAL SEDUCTION ENSUES ON THE PALATE, WITH DRIED FRUITS, BERGAMOT AND LIME JOINING THE PARTY, THEN COME THE HAZELNUT NOTES – WHICH HAVE BEEN IDENTIFIED AS A LEITMOTIF FOR THE VINTAGE – AND A CLEAN, ALMOST CHALKY FINISH TO RESTORE RIGOROUS HARMONY. PRECISION IN NO WAY UNDERMINES GENEROSITY, AND GENEROSITY IN NO WAY UNDERMINES POTENTIAL. A VERY FINE PIECE OF WORK ALL IN ALL, TASTED FROM MAGNUM, ALONGSIDE BOTTLE AND JEROBOAM. DISGORGED: NOVEMBER 2022. "97 POINTS

SIMON FIELD, MARCH 2023

www.champagne-bollinger.com/en_UK

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

VINTAGE
2008

STYLE
Champagne

BLEND OF GRAPES
71% Pinot Noir
29% Chardonnay
18 crus

ALCOHOL
12.5%

DOSAGE
"Extra Brut" 3g/l

