

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

BOLLINGER LA GRANDE ANNÉE 2015

DETAILS OF PRODUCTION

La Grande Année 2015 is a blend of 11 crus, predominantly 60% of Pinot Noir from Verzenay, Aÿ and Mareuil-sur-Aÿ and 40% of Chardonnay from Chouilly and Avize. Fermentation takes place entirely in oak barrels and the wine is aged, sealed with a natural cork, for more than twice the time required by the appellation. Dosage is moderate, 8 grams per litre. One sign that 2015 would be an excellent year was the remarkable weather. Blazing hot sunshine was moderated by rain showers and Bollinger's expertise. Harvest began on September 4th and was of a very high quality. Compact bunches of small berries and quite high levels of acidity.

TASTING NOTES

Yellow gold reflections, evidence of the wine's maturity, but also of Bollinger's vinification methods.

Initial scents are full of small stone fruits, with notes of Pomme Gris, plum and Mirabelle plum, layered with a touch of honey. Aromas of blackberry, blackcurrant, cherry, and raspberry follow; a medley of red fruits dances with notes of almond. Exotic touches of mango follow, dissolving into tertiary scents of vanilla and a delicate woody aroma.

On the palate the wine is plump, generous and enticing, reminiscent of Mirabelle plum jam. Texture and richness define the tasting experience. The finish blends notes of chocolate and citrus fruits, bringing a touch of acidity, lengthened further by hints of schist. A hugely generous wine!

HOW TO SERVE

La Grande Année 2015 is the definition of a gastronomic champagne. To highlight its unique style and aromas, we recommend you serve this wine between 8 and 10°C. You can enjoy La Grande Année 2015 right away or choose to age it further in a cellar. The delicate texture of the 2015 cuvées produces exquisitely harmonious wines. La Grande Année's creamy effervescence is the perfect complement to meat dishes, mushrooms, nuts, and red berries, as well as complex flavours such as citrus peel. The wine is full of sunshine, in subtle reference to the color of our champagnes. A tonal range of taste, the colour palette of Bollinger wines.

VINTAGE 2015
STYLE Champagne
BLEND OF GRAPES 60% Pinot Noir 40% Chardonnay
WINEMAKER Denis Bunner
ALCOHOL 12,5%
DOSAGE Moderate, 8g/l

