

Bollinger R.D. 2008

Bold & Splendid

Winemaking

The blend of the 2008 vintage: 71% Pinot Noir, 29% Chardonnay.

18 Crus: predominantly from Aÿ and Verzenay for Pinot Noir and Le Mesnil-sur-Oger and Cramant for Chardonnay.

Only the cuvée is used. 100% barrel fermentation.

Only the best vintages are elevated to the level of Bollinger R.D.: the 2008 vintage is characterised by its remarkable precision and splendour.

Ageing: Extremely long ageing – more than four times longer than required by the Appellation – initiates a truly alchemical process which infinitely transforms the wine's aromas. Ageing takes place under cork.

Recently disgorged: Bollinger R.D. is released only a few months after disgorgement. This recent disgorgement contributes to the wine's remarkable freshness.

Dosage: Low, 3 grammes per litre.

The Bollinger R.D. Experience:
The contrast between exceptional freshness on the palate
And the exquisite aromas of an old vintage

Sensations

Appearance: A wine glimmering with golden reflections.

On the nose: Enticing aromas of marzipan, stewed apricots, honey, and breadcrumbs accompany fresh notes of bergamot.

On the palate: A rich, precise mousse. Citrus notes are followed by flavours of Mirabelle plums and vine peaches. A very vivacious wine which unfolds to reveal exceptional complexity. Notes of fresh hazelnut and salinity combine to create an extremely long finish.

Food Pairings

Variations on the Piedmont Hazelnut, the ingredient selected to highlight Bollinger R.D. 2008.

Gruyère cheese 25 months of maturing, Candelous.

Recommendations

We recommend you serve Bollinger R.D. at 12°C, this will highlight the wine's unique style and will allow you to enjoy the way the aromas evolve throughout the tasting experience. There are two ways to try Bollinger R.D.: 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 ageing in the cellar, after which the cuvée will reveal the full aromatic potential of a wine from a great vintage. Tremendous ageing potential.

History

In the mid-sixties, when most Champagne Houses were focussing their attention on creating innovative new designs for their bottles and packaging, Maison Bollinger decided to make their point of difference one of taste. Although old vintages weren't fashionable in 1967, Madame Bollinger - motivated by her bold and visionary mindset - decided to develop a recently disgorged old vintage (1952), with the dosage of an extra-brut. With this wine she affirmed her vision: Maison Bollinger's prestige came from its wine, not its packaging. Madame Bollinger offered the world a totally new wine tasting experience. She contrasted exceptional freshness on the palate - thanks to the natural acidity of the grapes at harvest and the extra-brut dosage - with the aromatic intensity of the very greatest vintages. It really was a revolutionary moment that would not only forever inform the Bollinger style, but also the champagne category as a whole. It was this vintage that would forever give the wine its name: Bollinger R.D.. It was the first wine in history to put a disgorgement date on the label.



CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 
ENJOY RESPONSIBLY