

La Grande Année 2018

Invigorating and Generous

Winemaking

Blend of the 2018 Vintage: 66% Pinot Noir, 34% Chardonnay.

19 Crus: predominantly Verzenay, Aÿ and Mareuil sur Aÿ for Pinot Noir; and Chouilly and Cuis for Chardonnay.

Made exclusively from the cuvée.

100% barrel fermentation.

Champagne Bollinger only produces vintage wines from the finest quality harvests. At Bollinger, the 2018 vintage has produced a luminous, exhilarating, and generous wine.

Ageing: Cellar aged under natural cork for twice as long as stipulated by the rules of the Appellation.

Dosage: Moderate, 6 grams per litre.

100% barrel vinification.
Riddled and disgorged by hand.

Sensations

Appearance: Yellow gold in colour; in evidence of the wine's maturity as well as Bollinger's vinification methods.

On the nose: Initially, the wine brims with fresh citrus and Granny Smith elevated by notes of orchard fruits such as white peach, apricot, and Mirabelle plum. Time in the glass reveals scents of fresh almonds, breadcrumbs, and acacia. These aromas come together in perfect balance around a through line of citrus and mineral notes mingling with delicate scents of white peony.

On the palate: Structured and balanced on the palate, revealing notes of fruit compote and quince. The wine's texture evolves, gradually melting into creamy effervescence.

Food Pairings

Tuna carpaccio, pickled Daikon, white carrot and fennel with lemongrass, nasturtium flower and nasturtium jus.

Pan-fried medallion of veal with garlic and sage, white lentils with shiitake and young white onions, green jus with olive oil and chervil.

Herbed Tome de Montagne.

Poached Comice pear in black tea / hibiscus syrup, lemon verbena sorbet.

Recommendations

La Grande Année 2018 is a wine to enjoy with food. To highlight its characteristic style and aromas, we suggest you serve it between 10 and 12°C. You can enjoy the La Grande Année 2018 right away, or continue to age it in your cellar.

History

La Grande Année is the embodiment of Maison Bollinger's long-preserved artisanal savoir-faire. As such, the wine is vinified exclusively in small old oak barrels, a very old method of production that has always been practiced at Champagne Bollinger and which promotes the development of aromas with great finesse. To this day, following a long period of lees ageing, each bottle of La Grande Année is still riddled and disgorged by hand.

