

BOLLINGER R.D. 2004

BOLD AND BRILLIANT

PRODUCTION

Blend of the 2004 vintage: 66% Pinot Noir, 34% Chardonnay.

16 crus: 88% Grands crus and 12% Premiers crus.

Exclusive use of the cuvée. Fermentation entirely in oak barrels.

Only the very best vintages are elevated to the level of Bollinger R.D.: with time, 2004 revealed a beautiful aromatic potential and an extraordinary brilliance.

Maturation: A very long maturation, more than four times longer than required by the appellation, for an infinite array of flavours: a true wine alchemy. Maturation carried out under natural cork.

Recent disgorgement: Bollinger R.D. is released only a few months after it is disgorged. This recent disgorgement guarantees the remarkable freshness of the wine.

Dosage: Very low. "Extra Brut", 3 grams per litre.

The Bollinger R.D. Experience:
the extraordinary freshness of a recently disgorged wine,
the exceptional aromas of an old vintage.

SENSATIONS

To the eye: Bright and deep gold.

To the nose: Abundant stewed and candied fruits, accompanied by touches of sweet spice. With time, notes of mirabelle and preserved orange unfold in the glass.

On the palate: A grand generosity. Intense cooked fruit and tarte tatin flavours express themselves in a mouth that is full and harmonious.

FOOD PAIRINGS

Bollinger R.D. will enhance all great gastronomic moments. R.D. 2004 marries perfectly with the most refined dishes, such as pigeon cooked pink or roasted scallops. The intensity of the wine makes it the perfect partner for an aged Gruyère or Comté.

OUR ADVICE

In order to showcase its unique style, we recommend serving Bollinger R.D. at a temperature of 8°C, then to appreciate the evolution of its aromas over the course of the tasting. To discover the freshness of recent disgorgement, Bollinger R.D. can be enjoyed in the year it was disgorged, or you may also choose to let it mature further: its potential for ageing is endless.

HISTORY

The majority of Champagne Houses have always kept a collection of old wines in order to share with their family, close friends and special guests. The custom was that these old wines were especially disgorged only a very short time before being tasted, so that those invited could share a perfect moment when the wine, disgorged just recently, would offer an extraordinary freshness and sumptuous aromatic expression.

This is the boldness of both R.D. and Madame Bollinger who, realising the greatness of these wines, was the first to want to commercialise them in order to offer the entire world the chance to experience this tasting moment, considered at the time as "the ultimate in French Champagne". At Bollinger, this exceptional cuvée would be called R.D. for "Recently Disgorged", and its labels would be the first in history to bear a disgorgement date. A small revolution in the world of Champagne...



CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY