

# LA GRANDE ANNÉE 2008

## DEPTH AND REFINEMENT



### PRODUCTION

**Blend of the 2008 vintage:** 71% Pinot Noir, 29% Chardonnay. 18 crus: mainly Aÿ and Verzenay for the Pinot Noir, Le Mesnil-sur-Oger and Cramant for the Chardonnay.

Exclusive use of the cuvée.

Fermented entirely in aged oak barrels.

At Bollinger, only very high quality harvests become a vintage: in 2008, the remarkable maturity of the grapes combined with a phenomenal acidity have produced a wine of infinite depth and allowed an exceptional vintage to be created.

**Maturation:** Sealed with a natural cork and cellar aged for more than twice the time required by the Appellation.

**Dosage:** Moderate, 8 grams per litre.

Vinified exclusively in barrels.  
Riddled and disgorged by hand.

### SENSATIONS

**To the eye:** The delicate colour and golden hues are a sign of the wine's maturity and reflective of Bollinger's wine-making methods.

**To the nose:** A wonderful aromatic depth. The wine's fruity, spicy and floral notes intertwine to reveal a highly complex nose; wild peach, plum and orange peel precede saffron and tonka bean, complemented by a fresh, mineral aspect.

**On the palate:** Dense and harmonious in the mouth. A creamy effervescence and fresh structure, with a gentle saline finish.

### PAIRINGS

Cured ham.

Seared scallops or scallops tartare. Grilled lobster.

Chicken in a light creamy sauce.

### OUR ADVICE

La Grande Année 2008 is the perfect champagne for gourmet food. To fully appreciate its unique style and aromas, La Grande Année 2008 is best served between 8 and 10°C. You can enjoy La Grande Année 2008 now or choose to age it in your cellar.

### HISTORY

La Grande Année is the embodiment of the carefully preserved traditional expertise of the Bollinger Champagne House. The wine is therefore exclusively vinified in small aged oak barrels. Champagne Bollinger has never abandoned this traditional craft method, which helps develop aromas of great finesse. After a prolonged ageing on its lees, even today every bottle of La Grande Année is riddled and disgorged by hand.

CHAMPAGNE  
**BOLLINGER**

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY