



LA GRANDE ANNÉE

Details of Production: La Grande Année is Bollinger's Prestige Cuvée and is only produced when exceptional vintages occur. The grapes come exclusively from Grands and Premiers Crus. For this 2000 vintage, wine from 17 villages has been included, 82% from Grand Crus and 18% from Premier Crus. Bollinger use only the 'cuvée' juice in the making of La Grande Année. The first fermentation is always carried out 100% in old oak barrels, which is quite exceptional in champagne.

After assemblage, La Grande Année is aged in their cellars for a minimum of six years, using a real cork stopper, before manual disgorgement.

Blend of Grapes: 63% Pinot Noir and 37% Chardonnay.

Colour: Light gold.

Aroma: Rich, complex and intense aromas with hints of white flowers and mandarin zest.

Palate: This distinctive wine is powerful with a beautiful rounded structure.

How to Serve: Warm foie gras, Coquilles St Jacques, calves' sweetbreads, game and Reblochon cheese.

"Drinking Bollinger is somehow a more serious affair than other champagne. It's James Bond's favourite tittle, and you get the feeling that while other houses are quite happy to have naked models cavorting around with a bottle of their wares in hand, this would be frowned upon at Bolly HQ. And quite rightly, as frankly what is in the bottle is so good that little else needs to be said.

Christine Austin, Yorkshire Post, November 2006.