



R.D.

Details of Production: RD (meaning 'recently disgorged') is exclusively produced with wines from the cuvée juice. The first fermentation of RD is always 100% carried out in oak barrels, which has become quite unique in champagne. The crus are fermented in small oak barrels (205, 225 and 410 litres), which enables a rigorous selection. Bollinger only uses old barrels (five years and more), in order to generate neither an oaky taste nor tannins. This method reinforces the aromatic complexity and the ageing potential of the wines.

Once the wine is bottled, the second fermentation and cellar ageing are conducted under natural cork. This enables a better protection against oxidation compared with a metal crown cap. This method, nowadays very seldom used in champagne, is a guarantee of freshness. It allows the aromas to preserve all their bouquet. RD ages in cellar for at least eight years. After manual riddling and disgorging, RD rests for a minimum of three months prior to shipment.

Blend of Grapes: 70% Pinot Noir and 30% Chardonnay.

Colour: Pale gold.

Aroma: Delicate and complex aromas of honey and toffee.

Palate: This unique wine shows extraordinary complexity and depth while maintaining its freshness.

How to Serve: Excellent with mushroom risotto and truffle shavings, roast duck and game, as well as cheeses such as Comte, Roquefort and Langres.

"Vintage champagne is a must for a truly special supper, and a bottle from top champagne house Bollinger ought to impress."

Bollinger's RD 1996 is only the twentieth vintage to be created since production first began. Made in a small quantity from one of the best vintages this century."

Kate Ennis, Food & Travel, February 2007.