

CHAMPAGNE BOLLINGER

Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



La Grande Année 2014

Champagne, France

ESTATE

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a guardian of the past and, as we see with each passing year, the beacon of the future.

WINE

La Grande Année: The Great Year. This Champagne is the embodiment of everything that makes Bollinger the producer that stands apart in Champagne. La Grande Année symbolizes the word "hand-crafted" so strongly that an overused word suddenly becomes the appropriate definition. La Grande Année is only produced in the most outstanding of vintages, where ripeness and acidity reach a perfect balance and aging potential is excellent.

VINEYARD

The fruit is sourced from 19 different Crus — mainly Aÿ and Verzenay for Pinot Noir, Chouilly and Oiry for Chardonnay. *Farming*: Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste and planting hedges and orchards to encourage biodiversity.

WINEMAKING

Variety: 61% Pinot Noir, 39% Chardonnay

Fermentation: All wine is vinified in small neutral barrique. Bollinger is the only remaining Champagne producer with a cooper on staff who repairs in excess of 300 barrels per year. *Aging*: Cellar aged for more than twice the time required by the appellation. Second fermentation takes place for more than 8 years on the lees in bottles with natural corks. Riddling and disgorging are performed entirely by hand.

Dosage: 8 g/L

Alcohol: 12%

VINTAGE

2014 marked an exceptional year: After the sunniest June in 50 years, which resulted in a fairly early flowering, the months of July and August in particular were the coldest for almost 50 years. The two largest Bollinger vineyards –Aÿ et Verzenay –began harvesting five days after the official opening dates. All Bollinger vineyards began harvesting on the same day, the 15th of September (5 days later than the official date), resulting in the harvest being very grouped up and completed in just nine days (usually this takes two weeks). The acidity was preserved by the cold summer, and parasites were kept at bay by a bright September, which allowed a beautiful maturity.

vinous

"The 2014 La Grande Année is stunning. In fact, it is one of the best recent editions I can remember tasting. What comes through most is the wine's sizzling energy and tension, qualities that aren't often associated with Bollinger, where the Champagnes tend to show more breadth and volume. In 2014, readers will find a Grande Année built on linear intensity and drive. [This is] a truly magical Grande Année that will delight Champagne fans for several decades. I can't recommend the 2014 highly enough. It's a total knock-out." - AG

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Wine Spectator

97

Wine Enthusiast

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Jeb Dunnuck

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Wine Advocate

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