

La Grande Année 2014

Intensity and Minerality

Production

Blend of the 2014 vintage: 61% Pinot Noir, 39% Chardonnay.

19 crus : Mainly Aÿ and Verzenay for the Pinot Noir, Chouilly and Oiry for the Chardonnay. Exclusive use of the cuvée.

Fermented entirely in aged oak barrels.

At Bollinger, only very high quality harvests become a vintage : the 2014 vintage gave rise to a wine that is simultaneously structured, rich and complex, in terms of both its minerality and exceptional intensity.

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: Tinted with golden glints that reflect the wine's maturity and Bollinger vinification techniques.

To the nose: A precise and fruity nose with a slight scent of sea-air. Aromas of cherry and lemon mingle with quince and bergamot. Then notes of hazelnut and almond, peach and mirabelle plum complete this wine's range of aromas.

On the palate: The initial sensation is a fine and intense effervescence, followed by a wonderful vinosity, and then balanced with delicate acidity. Its very fine texture and sea-air finish bring excellent length on the palate, accompanied by a delicate minerality and the complex flavours of orchard fruit and citrus.

This wine unfurls gradually, revealing its full potential and intensity.

Food pairings

Flame-cooked Pyrenees milk-fed lamb, Courgettes Tromboncino, curry or yoghurt.

Langoustine ravioli, foie gras and porcini mushrooms.

Mediterranean sea bass, Grenailles potatoes, myrtle and lemongrass.

Our advice

La Grande Année 2014 is the perfect champagne for gourmet food. To fully appreciate its unique style and aromas, this wine is best served between 8 and 10°C. You can enjoy La Grande Année 2014 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. 

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