



R.D.

Champagne, France

ABOUT CHAMPAGNE BOLLINGER

Bollinger is one of the rare Grande Marques that's still family owned. Known for its rich, elegant and polished style of Champagne, their outstanding wines are the result of rigorous attention to detail and incredibly labor-intensive practices that few houses are willing to undertake. Underscoring its excellence, Bollinger has remained British secret agent James Bond's Champagne of choice since 1973.

THE SPARKLING

The R.D. cuvée is the result of Madame Bollinger's grand vision. It was an innovative and spectacular cuvée for the time when the fashion was not for old Champagnes: an old vintage, recently disgorged and with an extra-brut dosage. Releasing it promptly after disgorgement captures both the remarkable complexity and extraordinary freshness in the same glass. Fermented barrel by barrel, bottled under cork, and hand-disgorged, R.D. is one of Champagne's most original and important cuvées.

TECHNICAL INFORMATION

VARIETY: 71% Pinot Noir, 29% Chardonnay

VINEYARD: Sourced from 18 crus, mostly Aÿ and Verzenay for Pinot Noir and Le Mesnil-sur-Oger and Cramant for Chardonnay.

WINEMAKING: Entirely fermented in 228 liter barrels and 400 liter casks that are up to 40 years old. The wine remains in barrel for 6 months before secondary fermentation.

VINTAGE: 2008 was a year of unsettled weather: although cool spring temperatures lasted well into summer, the sun returned in time for harvest leading to a high yield of Pinot Noir.

AGING: 14 years on the lees

DOSAGE: 3 g/L

ALC. BY VOL.: 12.5%

PRESS

99	98+	97	96
James Suckling	Wine Advocate	Wine Spectator	Vinous