



BY APPOINTMENT
TO HER MAJESTY CHARLOTTE
PRINCESS OF CHAMPAGNE
CHAMPAGNE BOLLINGER SA

CHAMPAGNE **BOLLINGER**

MAISON FONDÉE EN 1829



Favresse Forest, Cuis.

La Grande Année and La Grande Année Rosé 2015: The excellence of a great vintage

Two outstanding cuvées from an exceptional year, showcased through Bollinger savoir-faire. Connoisseurs will recognise the texture of these wines, yet they might be surprised to discover what makes 2015 so special.



« 2015 expresses more of the soul of a Bollinger millésimé than any other year. More opulent, more powerful, it exalts Pinot Noir. Uplifted by maturation in wooden casks, this champagne reveals the characteristics of an exceptional year. »

Denis Bunner,
Cellar Master.

— 2015, an opportunity for excellence

One sign that 2015 would be an excellent year was the remarkable weather. Blazing hot sunshine was moderated by rain showers and Bollinger's expertise. The mild, wet winter gave way to a balmy early spring, reducing the risk of frost. With the highest recorded levels of sunshine since 2007, the month of April set the tone for a hot, dry summer. Flowering went smoothly despite hydric stress, which was tempered by winter reserves and a rainy August. Harvest began on September 4th and was of a very high quality. Compact bunches of small berries – some of which reached an average ripeness of 10.5%vol – had quite high levels of acidity and were extremely healthy. The exquisite texture, concentration and generosity of this vintage is evident in each and every bottle.



« The appearance of the grapes and the weather in 2015 clearly point to a very promising vintage. And so we harvest, we make the wine, and then we wait seven long years. Then it is out of our hands. We relinquish our control and, today, give in to discovery. What a thrill! The taste is well-rooted, earthy, powerful, and concentrated. You can taste the sunshine, which is enhanced by the wood. »

Denis Bunner,
Cellar Master.

— A great wine to pair with food

Both La Grande Année and La Grande Année Rosé are prestigious gastronomic wines which complement distinctive dishes with bold flavours such as wild game, foie gras, and red berries. Their unique texture is a celebration of the most exquisite feasts. Their luscious richness is perfectly balanced by an elegant note of bitterness.

The delicate texture of the 2015 cuvées produces exquisitely harmonious wines. La Grande Année's creamy effervescence is the perfect complement to meat dishes, mushrooms, nuts, and red berries, as well as complex flavours such as citrus peel. The wine is full of sunshine, in subtle reference to the color of our champagnes. A tonal range of taste, the colour palette of Bollinger wines.

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BY APPOINTMENT
TO H. M. QUEEN MARGARET II
PURVEYORS OF CHAMPAGNE
CHAMPAGNE BOLLINGER

CHAMPAGNE
BOLLINGER
LA GRANDE ANNÉE
2015
*Elevé en fûts
Remué & dégorgé à la main*



Both vintages offer an exceptional experience



La Grande Année 2015

Complex and generous

- Appearance: Golden yellow undertones demonstrate both the maturity of the wine and the mastery of Bollinger's wine-making methods.
- On the nose: The initial notes evoke stone fruit, offering hints of Canadian Reinette apple and Mirabelle plum, tinged with a touch of honey. A pageant of dark berries follows: blackberry, blackcurrant, cherry and raspberry mingle with a trace of almond. Rounding out the bouquet, an exotic touch of mango complements base notes of vanilla and fine woody overtones.
- On the palate: The attack is fleshy and ample, and the flavours are indulgent, reminiscent of Mirabelle plum jam. Texture and complexity characterise the tasting experience. On the finish the wine exhibits notes of chocolate and citrus fruit, adding a touch of acidity which is prolonged by nuances of minerality, making for an extremely pleasurable wine.

LA GRANDE ANNÉE 2015

- 60% Pinot Noir, 40% Chardonnay
- 11 Crus, predominantly from Verzenay, Aÿ and Mareuil-sur-Aÿ for Pinot Noir, and Chouilly and Avize for Chardonnay
- 79% Grands Crus and 21% Premiers Crus
- Dosage: moderate, 8g/l



La Grande Année Rosé 2015

Texture & Elegance

- Appearance: Delicate pink undertones.
- On the nose: Concentrated primary aromas offer a luscious composition of fruits, interweaving notes of strawberry juice, mandarin, and rhubarb.
- On the palate: A silky attack, a prelude to a fleshy, juicy wine. On the palate, stone fruits set the tone, giving way to a finish with hints of blood orange. This harmony creates a tannic and elegant structure. A subtle layer of richness lingers on the finish, concluding the tasting experience.

LA GRANDE ANNÉE ROSÉ 2015

- 62% Pinot Noir, 38% Chardonnay
- 11 Crus predominantly from Verzenay, Aÿ and Mareuil-sur-Aÿ for Pinot Noir; and Chouilly and Avize for Chardonnay
- 5% red wine from La Côte aux Enfants
- 81% Grands Crus and 19% Premiers Crus
- Dosage: moderate, 7g/l

— The birth of La Grande Année

Both La Grande Année and La Grande Année Rosé exhibit sensory and emotional qualities that echo the theme of the forest and the woodland realm, a realm which imparted structure and precision to both cuvées during the time they spent maturing in oak casks. This vintage is a showcase of the Maison's exceptional savoir-faire, a production in five acts:

Act 1: the forest

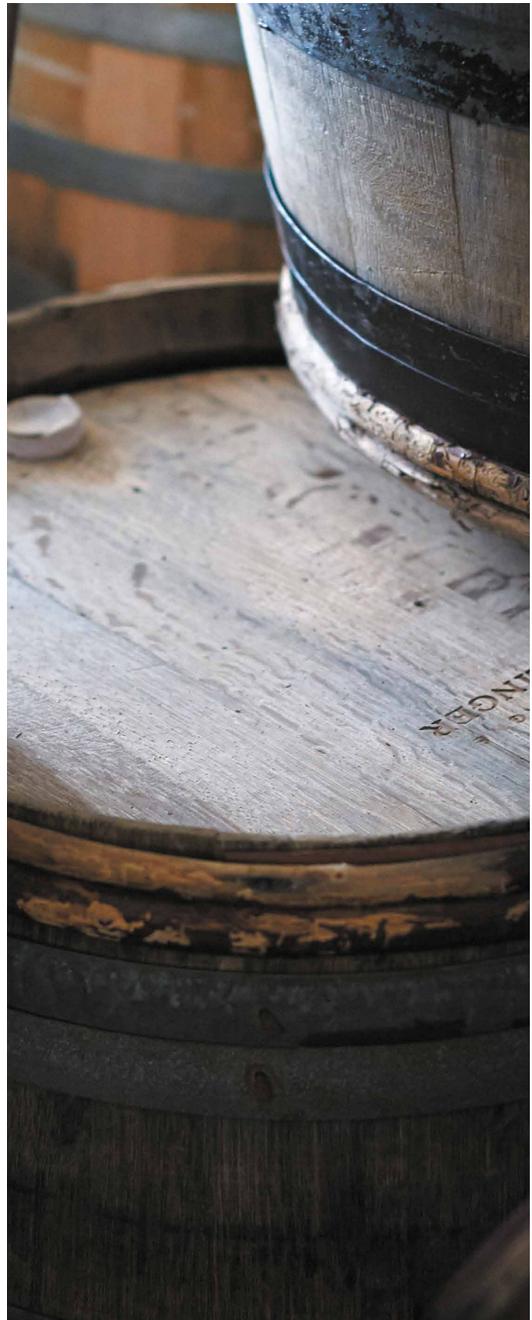
Champagne Bollinger's history has always been interwoven with that of its family forest in Cuis, which stands above the Maison's 180ha of vineyards. Since 2015, this forest has provided Bollinger with wood which it shapes into the oak barrels that will one day become the home of some of the Maison's future vintages.

Act 2: the cooperage

Barrel fermentation? This is a tradition that Bollinger is proud to carry forward as the last remaining champagne house to have its own resident cooper. Gaël Chaunut, a true artisan, is passing on his historical savoir-faire, repairing 4,000 barrels each year and assembling new casks using wood from the family forest since 2015. That investment is putting down roots for the generations and exceptional vintages of tomorrow.

Act 3: Oak maturation

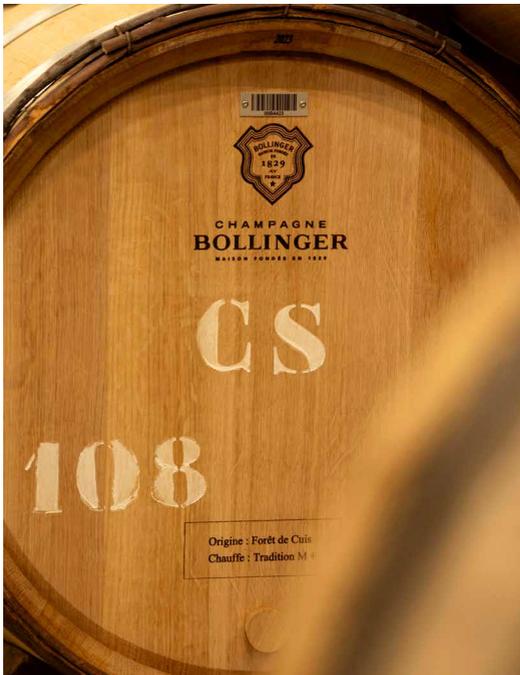
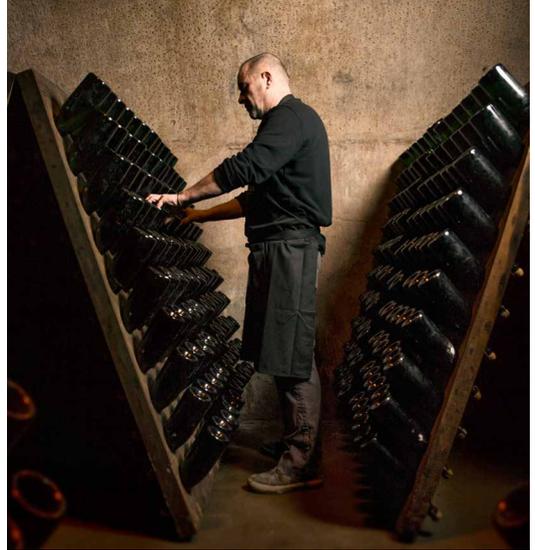
This is the house's most distinctive characteristic. Barrel vinification allows the wine to breathe and softens some of nature's excesses. The Maison uses old oak casks with, on average, 20 years of age. This allows micro-oxygenation, which favours the birth of exquisitely fine aromas and gives the wine an extraordinary capacity to age. Our savoir-faire fosters flavor development and provides ideal conditions for maturation. The wood naturally protects and mellows great wines.



Act 4: hand riddling

Within the Bollinger cellars, each bottle is painstakingly riddled and disgorged by hand.

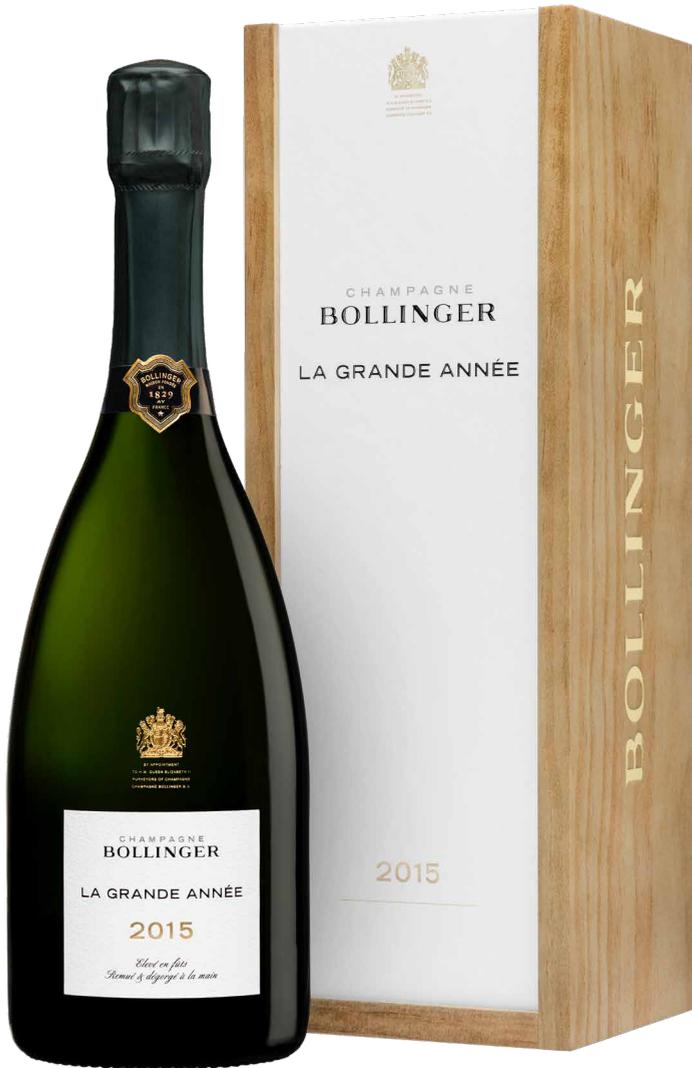
This expert flourish allows the flavors to fully express themselves, bringing the incomparable taste of Bollinger's wines to life. Handcrafted wines, technical precision, and meticulous savoir-faire are the signatures of Bollinger's champagnes. All bottles of La Grande Année are riddled and disgorged by hand, unveiling a rare complexity and harmony that comes after extended lees aging under cork.



Act 5: blending

Both La Grande Année and La Grande Année Rosé are extremely precise blends.

Blending is an art at Champagne Bollinger, carried out under the supervision of Bollinger Cellar Master, Denis Bunner, who works hand-in-hand with the Maison's oenologists to reveal the taste of Bollinger champagnes. This masterful choreography involves tasting some 500 different wines. Pinot Noir and Chardonnay are grown exclusively in Grands crus and Premiers crus vineyards in Champagne.



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LA GRANDE ANNÉE

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2015

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Remué à la main*

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For more information, visit
champagne-bollinger.com.



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Serve chilled and open with care. Contains sulphites. 🍷

PLEASE ENJOY RESPONSIBLY.