

CHAMPAGNE BOLLINGER

\$1012.75

Bollinger R.D. Extra Brut 2008 1.5L 2008

* Suggested retail price



	Product code	15251611
\$	Licensee price	\$880.79
111	Format	3x1500ml
	Listing type	SAQ Specialty by lot
Ö	Status	Available
•	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
	Classification	Grand cru
#	Varietal(s)	Pinot Noir 71 %
##*	Varietal(s)	Chardonnay 29 %
%	Alcohol percentage	12.5%
3	Colour	White
4	Sugar	Extra brut

ABOUT THIS WINERY

The Bollinger champagne House has created prestigious champagnes with character, distinguished by their elegance and complexity, since 1829. These outstanding wines are the result of rigorous attention to detail, for Bollinger accepts nothing less than excellence. Each and every detail represents a quest for a certain form of perfection. This uncompromisingly independent spirit, dedicated to unostentatious achievement.

TASTING NOTES

A wine glimmering with golden reflections. Enticing aromas of marzipan, stewed apricots, honey and breadcrumbs accompany fresh notes of bergamot. A rich, precise mousse. Citrus notes are followed by flavours of Mirabelle plums and vine peaches. A very vivaciours wine which unfolds to reveal exceptional complexity. Notes of fresh hazelnuts and salinity combine to create an intense, everlasting finish.

PRODUCT NOTES

2008 was a year of unsettled weather: although cool spring temperatures lasted well into summer, the sun returned in time for harvest. Despite the changeable conditions, Maison Bollinger's knowledge and expertise meant that they were able to keep their grapes in excellent condition, making 2008 an exceptional year marked by a bountiful yield of Pinot Noir. The wines were richly aromatic: the chardonnays were lively and powerful, and the pinot noirs were characterful and balanced

PRODUCTION NOTES

The assembly of this 2008 vintage is composed of 71% Pinot Noir and 29% Chardonnay. A total of 18 crus can be find in the blending, mostly Aÿ and Verzenay for Pinot Noir and Le Mesnil-sur-Oger and Cramant for Chardonnay. The fermentation is entirely in oak barrels. Bollinger R.D. is sold just a few months after

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being disgorged, with a very low dosage known as "extra brut", at just 3 grams per litre. The recent disgorgement guarantees the remarkable freshness of the wine.



