

# La Grande Année 2015

## Concentration and Generosity

### Winemaking

**Blend of the 2015 Vintage:** 60% Pinot Noir; 40% Chardonnay.

11 crus: predominantly from Verzenay, Aÿ and Mareuil-sur Aÿ for Pinot Noir; Chouilly and Avize for Chardonnay.

Made exclusively from the cuvée.

100% barrel fermentation.

Bollinger only produces vintage wines from the finest quality harvests. At Bollinger, the 2015 vintage produced a wine full of concentration and genericity in equal measure.

**Ageing:** Under natural cork, cellar aged for twice as long as stipulated by the Appellation.

**Dosage:** Moderate, 8 grams per litre.

100% barrel vinification.  
Riddled and disgorged by hand.

### Sensations

**Appearance:** Yellow gold reflections, evidence of the wine's maturity, but also of Bollinger's vinification methods.

**On the nose:** Initial scents are full of small stone fruits, with notes of Pomme Gris, plum and Mirabelle plum, layered with a touch of honey. Aromas of blackberry, blackcurrant, cherry, and raspberry follow; a medley of red fruits dances with notes of almond. Exotic touches of mango follow, dissolving into tertiary scents of vanilla and a delicate woody aroma.

**On the palate:** On the palate the wine is plump, generous and enticing, reminiscent of Mirabelle plum jam. Texture and richness define the tasting experience. The finish blends notes of chocolate and citrus fruits, bringing a touch of acidity, lengthened further by hints of schist. A hugely generous wine!

### Food Pairings

Pan fried foie gras with caramelised apple.

Magret de Canard with raspberry and cranberry sauce.

Cantal.

Crème chocolat, raspberry and anise.

### Recommendations

La Grande Année 2015 is the definition of a gastronomic champagne. To highlight its unique style and aromas, we recommend you serve this wine between 8 and 10°C. You can enjoy La Grande Année 2015 right away or choose to age it further in a cellar.

### History

La Grande Année is the embodiment of Maison Bollinger's expert craftsmanship, preserved from one generation the next. The wine is entirely vinified in small oak barrels. Champagne Bollinger has never renounced this very old method of production, which promotes the development of aromas with great finesse. After extended lees ageing, each bottle of La Grande Année is, to this day, still riddled and disgorged by hand.



CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites.   
ENJOY RESPONSIBLY