LA GRANDE ANNÉE 2007

BOLLINGER'S INTERPRETATION OF AN EXCEPTIONAL YEAR



PRODUCTION

Blend of the 2007 vintage: 70% Pinot Noir, 30% Chardonnay.

14 crus: mainly Aÿ and Verzenay for the Pinot Noir and Avize, Cramant and Oger for the Chardonnay - 91% Grands crus and 9% Premiers crus.

Exclusive use of the cuvee.

Fermented entirely in barrels.

At Bollinger, only very high quality harvests become a vintage: the very early harvest and fresh qualities of the year 2007 make this vintage exceptional.

Maturation: Cellar aged for more than twice the time required by the appellation. Sealed with a natural cork whilst ageing.

Dosage: Low, 7 grams per liter.

Vinification exclusively in barrels.

SENSATIONS

To the eye: The delicate colour and golden hues are a sign of the wine's maturity and Bollinger's wine-making methods.

To the nose: A first impression of fresh almonds, then yellow-flesh fruit aromas evoking peach and mango; toasted, roasted notes accompanied with dried citrus and pink grapefruit.

On the palate: A lovely aromatic fullness with honey flavours and a smooth chalky texture; candied lemon notes and a delicious bitterness, a wonderfully refreshing finish.

FOOD PAIRINGS

Foie gras, fresh or pan-fried. Grilled fish, with or without sauce, lobster. Roast lamb or veal. Parmesan or Comté.

OUR ADVICE

La Grande Année 2007 is a must-have for gourmet restaurants and good hotels alike: it is the perfect champagne to serve with a fine meal. To fully appreciate its unique style, bouquet and aromas, La Grande Année 2007 is best served between 8 and 10°C. You can enjoy La Grande Année 2007 right away, or choose to age it in your cellar.

HISTORY

In 1976, Bollinger Vintage became Grande Année; then, in 1997, "La" Grande Année... A name simple enough to illustrate its exceptional status: because only truly extraordinary years become vintage at Bollinger. La Grande Année made its screen débuts two years later, in James Bond's Casino Royale.



Serve cool and open gently. Contains sulphites. (W) E N J O Y R E S P O N S I B L Y