

La Grande Année 2012

Textured and Expressive

Production

Blend of the 2012 vintage: 65% Pinot Noir, 35% Chardonnay.

21 crus: Mainly Aÿ and Verzenay for the Pinot Noir; Le Mesnil-sur-Oger and Oiry for the Chardonnay.

Exclusive use of the cuvée.

Fermented entirely in aged oak barrels.

At Bollinger, only very high quality harvests become a vintage: the exceptional 2012 vintage led to Bollinger creating expressive wines that were simultaneously full, fresh and complex.

Maturation: Sealed with a natural cork and cellar aged for more than twice the time required by the appellation.

Dosage: Moderate, 8 grams per litre.

Vinified exclusively in barrels.
Riddled and disgorged by hand.

Sensations

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

To the nose: Full and expressive. Apricot, almond and hazelnut, followed by notes of honey and cereals intertwining in a symphony of aromas.

On the palate: Exceptional texture and structure. Dense, silky with a long finish. Fresh and full with a delicious refined finish.

Food pairings

Scallops with sorrel and vanilla.

Grilled oyster, smoked butter and sea purslane.

Hen of the woods mushroom, potato emulsion and truffle.

Our advice

La Grande Année 2012 is the perfect champagne for gourmet food. To fully appreciate its unique style and aromas, La Grande Année 2012 is best served between 8 and 10°C. You can enjoy La Grande Année 2012 now or choose to age it in your cellar.

History

La Grande Année is the embodiment of the carefully preserved traditional expertise of the Bollinger Champagne House. The wine is therefore exclusively vinified in small aged oak barrels. Champagne Bollinger has never abandoned this traditional craft method, which helps develop aromas of great finesse. After a prolonged ageing on its lees, even today every bottle of La Grande Année is riddled and disgorged by hand.



CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

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