



# CHAMPAGNE BOLLINGER

MAISON FONDÉE EN 1829

## R.D. 2004

Champagne, France

### ESTATE

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a guardian of the past and, as we see with each passing year, the beacon of the future.

### WINE

This bold and brilliant Champagne takes the pillars of what makes Champagne Bollinger so unique and pushes them to their ultimate level. The custom for many Houses was to keep a collection of old wines on hand to share with special guests, and these old wines were especially disgorged only a very short time before being tasted, so guests could experience a perfect moment with a Champagne offering an extraordinary contrast of freshness and complexity from age. Bollinger's expression is a masterpiece.

### VINEYARD

*Soils:* 16 crus, 88% of which are Grand Cru and 12% of which are Premier Cru.

*Farming:* Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste, and planting hedges and orchards to encourage biodiversity.

*Grape Varieties:* 66% Pinot Noir and 34% Chardonnay.

### WINEMAKING

*Fermentation:* Entirely in older oak barrels, 228 liter barrels and 400 liter casks that are up to 40 years old. Alcoholic and malolactic fermentation in barrel. Secondary fermentation under cork, requiring hand-riddling and hand-disgorgement.

*Aging:* 6 months in barrel during fermentation; 14 years on the lees after second fermentation.

*Dosage:* 3 grams per liter.

### VINTAGE

*Climate:* Lower than average temperatures and rainfall; September fostered maturation in an ideal climate. Harvest took place during a bright Indian summer, a sign of quality.

*Vineyard Work:* After a typical 2003 vintage with low yields, the 2004 is generous and intense.



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### WINE ADVOCATE

"Highly elegant and complex on the weightless yet persistent and salty palate, this is an intense, densely woven, firmly structured yet elegant, beautifully refined and refreshing "recent disgorgement" (February 2018) that reveals just a kiss of oxidative flavors that adds even more complexity. A great Champagne on its way to improve over many years in the bottle."