PRODUCTION
Blend of the 2002 vintage: 60% Pinot Noir, 40% Chardonnay.
23 crus: mainly Aÿ, Verzenay, Bouzy and Tauxières for the Pinot Noir, Cramant, Le Mesnil-sur-Oger, Oger and Cuis for the Chardonnay - 71% Grands crus and 29% Premiers crus.
Only the very best among vintage champagnes become Bollinger R.D.: 2002 is definitely one of the most promising vintages of the last decade.
Maturation: a very long maturation, more than three times longer than required by the appellation, for an infinite array of flavours: a true wine alchemy.
Dosage: very low: “Extra Brut”, 3 to 4 grams per liter.

SENSATIONS
To the eye: Golden with subtle highlights.
To the nose: Aromas of stewed ripe fruit, particularly quince, but also a discreet note of honey. These are followed by roasted notes and cocoa, which give way to flavours of star anise and nutmeg.

FOOD PAIRINGS
All types of risotto, especially mushrooms or truffle risotto; venison; old Comté or Swiss Gruyère.

OUR ADVICE
Bollinger R.D. will enhance all gourmet cuisine but its aura is such that it creates a special occasion on its own. Offering it as a gift is a sign of a great friendship. In order to fully appreciate its unique style, bouquet and aromas, it is best served between 8 and 10°C, or more. Bollinger R.D. can be enjoyed right away to appreciate the exceptional freshness due to its recent disgorging; you may also choose to let it mature further: its ageing potential is endless.

HISTORY
R.D. stands for “Récemment Dégorgé”, Recently Disgorged: Madame Bollinger created this legendary vintage in 1967, giving the world the opportunity to taste a champagne aged on lees for an exceptionally long time. Her great vision? Enabling knowledgeable wine connoisseurs to share a very special moment, when very recently disgorged wine is as fresh and aromatic as ever. It was a small revolution in the world of Champagne... The daring Bollinger R.D. could only become James Bond’s favourite champagne.