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.

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.