

**Bollinger**

# Grande Année 2015



FRANCE

CHAMPAGNE

## TASTING NOTE

Big and powerful, this Champagne emits a pine aroma initially, exhibiting fine concentration and complexity. Rich, with some honey, nut and toast flavours, it has enough acidity to keep it lively and fresh. Typically 'Bollinger' style of concentrated, complex layers and a soft finish.

## VITICULTURE

First fermentation in small oak casks for each lot, cru, and grape variety. Old casks (5+ years) to minimise tannins and oak flavours, enhancing complexity and ageing potential. Real cork is used for the second fermentation to preserve freshness. At least 3 months in bottle to integrate the "liqueur d'expédition" and recover from disgorgement shock.

## FOOD MATCHING

Best enjoyed on its own as a digestif or dessert, however also fantastic with dishes such as these: steamed fish fillets with scallion-ginger oil, grilled asparagus with saffron aioli.

SIZE	75cl
VINTAGE	2015
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (70%), Chardonnay (30%)
CLOSURE	Agglomerate Cork
SKU CODE	35416115
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
CLOSURE	Agglomerate Cork
SKU	35416115