



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Bollinger La Grande Année 2015

Usual Price	£175.00
Discount Price (inc. VAT)	£135.00
Code	BOLL170

Cuvée La Grande Année is only produced in great vintages, when the berries are perfectly balanced, The Grande Année is the embodiment of the carefully preserved traditional expertise of the Bollinger Champagne House. Exclusively vinified in small aged oak barrels with prolonged ageing on its lees. Even today, every bottle of La Grande Année is riddled and disgorged by hand.

### Tasting Notes:

Initial scents are full of small stone fruits, with notes of Pomme Gris, plum and Mirabelle plum, layered with a touch of honey. Aromas of blackberry, blackcurrant, cherry, and raspberry follow; a medley of red fruits dances with notes of almond. Exotic touches of mango follow, dissolving into tertiary scents of vanilla and a delicate woody aroma. On the palate the wine is plump, generous and enticing, reminiscent of Mirabelle plum jam. Texture and richness define the tasting experience. The finish blends notes of chocolate and citrus fruits, bringing a touch of acidity, lengthened further by hints of schist. A hugely generous wine!





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	La Grande Année 2015 is a blend of 11 crus, predominantly 60% of Pinot Noir from Verzenay, Aÿ and Mareuil-sur-Aÿ and 40% of Chardonnay from Chouilly and Avize. Fermentation takes place entirely in oak barrels and the wine is aged, sealed with a natural cork, for more than twice the time required by the appellation. Dosage is moderate, 8 grams per litre. Producer Tasting Note:
ABV	12.5%
Size	75cl
Drinking Window	Drink now through to 2035
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grape Mix	60% Pinot Noir, 40% Chardonnay
Genres	Fine Wine, Sparkling
Vintage	2015
Style	Dry
Producer	Bollinger
Producer Overview	The story began with Athanase de Villermont, the youngest son of a noble family with a brilliant destiny.
Closure Type	Cork
Food Matches	The creamy effervescence works well with meat dishes, mushrooms, nuts and red berries as well as complex flavours such as citrus peel.
Press Comments	A forward vintage for La Grande Année, with warmth evident in its roasted orange, Comice pear and Mirabelle plum, all polished with a sense of savoury maturity that is very Bollinger at heart. There's a little more oxygen influence seemingly at play than in the 2014, with brine, nuts and a little dried leaf character already taking this far beyond fruit. The food-friendly chewiness of 2015 is there, but the mousse is supple and the Chardonnay brings the wine to a close with a fine, cooked lemon snap. This will start to show its best integration from 2025 onwards, although it is open for business now. Decanter 2024. <a href="#">Read more online</a>