



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Bollinger RD 2008

Usual Price	£299.00
Discount Price (inc. VAT)	£259.00
Code	BOLL180

A great Champagne from a fabulous vintage, this is an old vintage, with a very low dosage, that has been disgorged just prior to release. These famous initials stand for 'Recently Disgorged' and was the concept and creation of Madame Lily Bollinger, who launched the very first 1952 vintage in 1967. It is the 27th vintage of RD, which is always a vintage of La Grande Année held back and given extended ageing on its lees in the Bollinger cellars. The amount of RD made from any given vintage is a closely guarded secret, however both the vintages are rare and the quantities are small. 2008 is the first R.D. to have been aged in the "1846" Bollinger bottle. This unique shape offers beneficial properties for the quality of the wine. The idea in using the curved shape of the bottle is to get that perfect balance of a "small magnum" with a narrower neck and a wider base, to very slightly slow down the oxygen exchange and therefore give a better quality wine with longer ageing potential.

Tasting Notes:

"Amazing aromas of sweet uncooked pie crust with almonds. Then you smell dried apples, apricots and pineapple. Grilled fruits, too. Full-bodied. So tangy and energetic with sizzling acidity and creamy tannins. Flavorful and lightly oxidized at the finish. Smacking my lips. Agile. Ginger and spices. A touch of bitter complexity with some salinity. Extreme character that grabs your attention. 13 years and six months aging on the lees with cork. 3 grams dosage. 71% pinot noir and 29% chardonnay. Don't serve too cold." James Suckling - 99 points





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Specification	
ABV	11%
Size	75cl
Drinking Window	Drink now through to 2035
Country	France
Region	Champagne
Area	Aÿ
Type	Champagne
Grape Mix	71% Pinot Noir, 29% Chardonnay
Genres	Sparkling
Vintage	2008
Style	Brut
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	An ideal accompaniment to pigeon or roasted scallops. The intensity of the wine means that it pairs wonderfully with Gruyère or Comté