

THE
OXFORD
WINE
COMPANY

Bollinger Grande Année Vintage, Champagne

£89.00



Vintage: 2007

Bottle Size: 75cl

Alcohol %: 12%

Country: France

Description: Only released in outstanding years, this wine is aged for a minimum of five years before disgorging. The result is a fine, yeasty and weighty style that has become a classic of the Pinot Noir dominated Champagnes.

Cepages: Pinot Noir, Chardonnay

Group: Champagne

Sub group:

Colour: Vintage & Prestige Cuvée

Closure: Cork

Producer:

Website: www.champagne-bollinger.fr

Organic/Bio Status:

Food / cocktail match: A simply grilled lobster will let this excellent champagne take its place as the star of the show

Food / cocktail recipe:

Press "Really interesting, complex nose with lots of age and development and real polished autumn-leaf characters. Fascinating wine that is probably too interesting to throw back at a reception. Really complete and fascinating." (beaten only by Salon 2002 which scored 19/20) Jancis Robinson, November 2014.

Awards

Other Info: Although the family history can be traced back to 1650, Bollinger officially formed in 1829 when Athanase de Villermont, Paul Raudin and Jacques Bollinger decided to merge their business acumen, land and knowledge of winemaking. It did not take long for the company and its wines to become noticed and in July 1884 Bollinger was given the Royal

Warrant by Queen Victoria. This Royal Warrant is still held to this day by Bollinger. The wines are dominated by the Pinot Noir grape, and are weighty and biscuity. Bollinger age their wines that little bit longer than most, so they always present delicious notes of freshly baked bread. Bollinger produce around 3 million bottles per year. A firm favourite of royalty, secret service agents, and those who appreciate the finer things in life.