



BOLLINGER LA GRANDE ANNÉE 2015

SKU: CHBV15

La Grande Année and La Grande Année Rosé embody sensory and emotional qualities reminiscent of the forest and woodland realm. This essence, derived from maturing in oak casks, imparts a distinct structure and precision to both cuvées. Bollinger's expertise nurtures flavour development and fosters ideal conditions for maturation, resulting in the delicately textured 2015 cuvées that yield exquisitely harmonious wines.

La Grande Année 2015 is meticulously crafted from a blend of 11 crus, predominantly 60% Pinot Noir sourced from Verzenay, Aÿ, and Mareuil-sur-Aÿ, and 40% Chardonnay from Chouilly and Avize.

Fermentation occurs entirely in oak barrels, and the wine matures, sealed with a natural cork, for more than twice the time required by the appellation. With a moderate dosage of 8 grams per litre, La Grande Année 2015 epitomises gastronomic Champagne. To accentuate its unique style and aromas, we recommend serving this wine between 8 and 10°C. Whether savoured immediately or aged further in a cellar, La Grande Année 2015 promises an unparalleled Champagne experience.

