



BOLLINGER R.D. 2004

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Established since 1829, Bollinger is still family-owned, well-known for elegant and complex Champagnes.

The House vineyards represent more than 170 hectares with a majority of Grands Crus and Premiers Crus, 60% of them are the property of Bollinger, quite a rare fact in Champagne. The wines are Pinot Noir dominated.

The Cellarmaster aims to express the full array of aromas through the barrel ageing of several crus. Bollinger is the only house to have a resident cooper in situ to take care of more than 3500 barrels only dedicated to Bollinger Champagnes.

Another singularity are the reserve wines which are aged in magnums under cork for many years to create outstanding wines in the unique Bollinger style.

Grape Varieties: 66% Pinot Noir, 34% Chardonnay

Tasting Notes: Abundant stewed and candied fruits, accompanied by touches of sweet spice. With time, notes of mirabelle and preserved orange unfold in the glass.

On the palate, intense cooked fruit and tarte tatin flavours express themselves in a mouth that is full and harmonious.

Food Match: Ideal with pigeon cooked pink or roasted scallops. Perfect for an aged Gruyère or Comté.

Reviews:

18.5 Jancis Robinson: Quite different to the regular bottle, with much more autolytic character and riper fruit too

with a sort of orange peel fruit. Has the same slight honeyed note and generous flinty note. Not the biggest in terms of sheer weight, but certainly packed full of flavour.

96 Decanter: Very classical forward, intense, tertiary RD (recently disgorged) nose with brioche, spice box and candied fruit. Fine, piercing acidity is ably supplemented by a bone dry, richly textured, vinous mouthfeel that glides across the palate. Great generosity, complexity and youthful harmony with orange peel, tart-tatin, bread, roasted cashew, minerals and nougat flavours.

Elegantly well-structured with a fine persistent mousse and a long saline finish. This is absolutely ready now, particularly if you prefer your RD with a deliberately fresh and vibrant aromatic profile.

According to cellar master Gilles Descotes, this is really the point of RD in certain vintages like 2004. 'So I would recommend that you open it within the next twelve months in order to capture and enjoy this very particular aromatic expression.'

Alternatively, if you prefer a touch more honey and praline notes, keep it in bottle for another five years – or more! Drinking Window 2018 - 2030.

Sugar Level: 3g/l

Closure: Natural Cork

