LA GRANDE ANNÉE 2005

THE BEST OF A VINTAGE, IN THE PUREST HOUSE STYLE

Bollinger's prestige champagne is produced
only when the harvest reaches a perfect balance:
it is Bollinger's version of an exceptional vintage.

PRODUCTION

Blend of the 2005 vintage: 70% Pinot Noir, 30% Chardonnay.
13 crus: mainly Aÿ and Verzenay for the Pinot Noir and Avize, Chouilly and Mesnil-sur-Oger for the Chardonnay - 95% Grands crus and 5% Premier crus.
Fermented entirely in barrels.
At Bollinger, only very high quality harvests become vintage: 2005 was a temperate and generous year and revealed a champagne with a great aromatic ripeness.
Maturation: cellar aged for more than twice the time required by the appellation.
Dosage: moderate, 6 grams per liter.

SENSATIONS

To the eye: its delicate colour and golden reflections are a sign of the wine's maturity and Bollinger's wine-making methods.
To the nose: great complexity; honey, gingerbread and cinnamon aromas; subtle notes of dried fruits (hazelnut) and dried flowers (lime blossom).
To the palate: a mature, supple and full wine with a long finish. Pastry, candied orange and ripe fruit flavours with subtle notes of woodland and vanilla.
A creamy effervescence; the subtle acidity of the finish adds freshness.

PAIRINGS

Foie gras, fresh or pan-fried.
Grilled fish, with or without sauce, lobster.
Roast lamb or veal.
Parmesan or Comté.

OUR ADVICE

La Grande Année 2005 is a must-have for gourmet restaurants and good hotels alike: it is the perfect champagne to serve with a fine meal. To fully appreciate its unique style, bouquet and aromas, La Grande Année 2005 is best served between 8 and 10°C. You can enjoy La Grande Année 2005 right away, or choose to age it in your cellar.

HISTORY

In 1976, Bollinger Vintage became Grande Année; then, in 1997, "La" Grande Année... A name simple enough to illustrate its exceptional status: because only truly extraordinary years become vintage at Bollinger. La Grande Année made its screen débuts two years later, in James Bond's Casino Royale.