VINO FINO
Explore a World of Wine

# BOLLINGER CHAMPAGNE la GRANDE ANNÉE BRUT VINTAGE 2015

96 ICONIC




**$280**

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| Product Code: | 7095 | Closure: | Cork |
| Country: | France | Unit: | Each |
| Region: | Champagne | Volume: | 750ml |
| Style: | Sparkling | Alcohol: | 12.0% |
| Variety: | Champagne | Grape: | 60% Pinot Noir, 40% Chardonnay |

New Zealand Wide Delivery

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## TASTING NOTES

**Winery notes** (2015 Vintage)
"Initial scents are full of small stone fruits, with notes of Pomme Gris, plum and Mirabelle plum, layered with a touch of honey. Aromas of blackberry, blackcurrant, cherry, and raspberry follow; a medley of red fruits dances with notes of almond. Exotic touches of mango follow, dissolving into tertiary scents of vanilla and a delicate woody aroma. On the palate the wine is plump, generous and enticing, reminiscent of Mirabelle plum jam. Texture and richness define the tasting experience. The finish blends notes of chocolate and citrus fruits, bringing a touch of acidity, lengthened further by hints of schist. A hugely generous wine!

La Grande Année 2015 is the perfect Champagne to serve with a fine meal, underscoring Bollinger's reputation as the ultimate food pairing Champagne. The Champagne shines when enjoyed with pan fried foie gras with caramelized apple, magret de canard with raspberry and cranberry sauce, cantal, créme chocolat, raspberry and anise."

**96/100 Jim Gordon, JamesSuckling.com, March 2024** (2015 Vintage)
"Enticing, fragrant aromas of toast, lemon zest and an earthy-smoky nuance lead to a palate of subtle Bosc-pear, mango, papaya, even pineapple flavours. Lifted by fresh acidity on the medium-bodied palate, the wine keeps unfolding in toasted walnuts, honey and a dash of bitter marmalade."

**96/100 Vinous, March 2024** (2015 Vintage)

"Bollinger's 2015 Brut Grand Année is an intriguing wine in that is clearly reflects the decision to pick on the later side in order to avoid vegetal notes derived from the mismatch of alcoholic and phenolic ripeness. "Balance was hard to achieve in 2015," Chef de Cave Denis Bunner notes. "At 10% in sugar, the fruit was simply not ripe. We had to wait to reach the optimal window of ripeness." Bunner also opted to increase the Chardonnay, so the blend is 60% Pinot Noir and 40% Chardonnay, as opposed to the more typical 70/30 blend, with more Verzenay than Aÿ in the Pinots. Dried citrus peel, sage, menthol, sage, tangerine peel and spice build with some coaxing. Light tropical overtones develop with aeration. There's real density and textural richness here. This will be a fascinating vintage to follow. Stylistically, it is the complete opposite from the much more linear 2014 that precedes it. Dosage is 8 grams per litre. Disgorged: May 2023."

**96/100 Wine Spectator** (2015 Vintage)
"This expressive Champagne features a rich, well-spiced range of flavours chiseled by well-honed, integrated acidity, which lends a racy feel to the ripe black cherry and mulberry fruit and notes of salted almond, pink grapefruit granita, crystallized honey and pickled ginger that ride the raw silk–like mousse. Hints of chalk and spring blossoms play on the clean-cut, lasting finish. Pinot Noir and Chardonnay."

**95+/100 Robert Parker's Wine Advocate** (2015 Vintage)
"The 2015 Brut La Grande Année was disgorged last year with eight grams per litre dosage. The wine has turned out beautifully, exhibiting a more muscular, old-school Bollinger profile in contrast to the unusually racy, fine-boned 2014 that preceded it. Wafting from the glass with notes of pear, orange oil and white flowers mingled with notions of mocha, toasted hazelnuts and fino sherry, it's medium to full-bodied, layered and textural, with a dense core of fruit framed by chalky structuring extract, concluding with a long, sapid finish. "

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

## CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

## OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,
Christchurch

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