Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



# R.D. 2008

## Champagne, France

#### **ESTATE**

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a quardian of the past and, as we see with each passing year, the beacon of the future.

#### WINE

This bold and brilliant Champagne takes the pillars of what makes Champagne Bollinger so unique and pushes them to their ultimate level. The custom for many Houses was to keep a collection of old wines on hand to share with special guests, and these old wines were especially disgorged only a very short time before being tasted, so guests could experience a perfect moment with a Champagne offering an extraordinary contrast of freshness and complexity from age. Bollinger's expression is a masterpiece.

#### VINEYARD

Soils: Sourced from a total of 18 crus, 84% of which are Grand Cru and 16% of which are Premier Cru Farming: Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste and planting hedges and orchards to encourage biodiversity.

### WINEMAKING

Variety: 71% Pinot Noir, 29% Chardonnay

Fermentation: Entirely in older oak barrels, 228 liter barrels and 400 liter casks that are up to 40 years old. Alcoholic and malolactic fermentation in barrel. Secondary fermentation under cork, requiring hand-riddling and hand-disgorgement.

Aging: 6 months in barrel during fermentation; 14 years on the lees after second fermentation Dosage: 3 g/L

#### **VINTAGE**

Only the greatest vintages are elevated to the level of Bollinger R.D., and 2008 was an exceptional year marked by a bountiful yield of Pinot Noir and magnificent Chardonnay. The wines were richly aromatic from the start, the Chardonnays lively and powerful, and Pinot Noirs expressive and balanced. Unanimously acclaimed by the team as one of the best vintages ever produced of R.D. The first release will showcase the disgorgement date of October 28, 2022 (hence the name 'Recently Disgorged'). The second and third releases will happen in 2024 and 2025.



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"The wine is brilliant. Disgorged in 2022, it's more reserved out of the gates than the dramatic Grande Année was on release, unwinding in the glass with notes of crisp orchard fruit, orange peel, freshly baked bread, subtle hints of fino sherry, wet stones and macadamia nut. On the palate, it's medium to full-bodied, with a deep core of fruit that's animated by racy acids and a refined pinpoint mousse, concluding with a bone-dry finish. Extremely harmonious and full of youthful energy, it's the finest R. D. of the decade and one that will richly reward a bit of additional age on cork." - W.K. 3/2023





