

[www.kateandkon.com](http://www.kateandkon.com)

# KATE & KON

fine wine and fancy food



**BOLLINGER LA GRANDE ANNÉE 2014**

## LA GRANDE ANNÉE : VINIFICATION IN WOODEN BARRELS, SAVOIR-FAIRE UPHELD BY BOLLINGER

La Grande Année is the very embodiment of an exceptional, timeless champagne. Artisanal savoir-faire is at the heart of its production. One such artisanal technique is vinification, which takes place in oak barrels that are around 20 years old. This helps the wine develop complex aromas, and, thanks to micro-oxygenation, lends an extraordinary ageing potential. These 4,000 barrels are housed and maintained in the Champagne Bollinger Cooperage. Bollinger is the only Champagne House to have a resident cooper.



### THE 2014 VITICULTURAL YEAR, PATIENCE REWARDED

All Bollinger vintages, including La Grande Année, are riddled and disgorged entirely by hand, a process which takes place after the wine has long been aged on its lees, in bottles sealed with cork.

These rigorous, artisanal techniques contribute to making La Grande Année a truly hand-crafted wine.



The 2014 vintage was the product of a year of mixed fortunes. A rainy autumn and winter gave way to two parched, sunny months, of which June was the sunniest in 50 years. Then there was summer, August in particular, when we saw especially cold weather.

All Bollinger vineyards began harvesting at the same time, on the 15th of September, and finished just nine days later. This is notably brief as harvesting usually takes two weeks. Owing in part to the fine weather in September, the quality of the grape was maintained, perfectly balancing the maturity and acidity of the grape musts.

The 2014 vintage made for a wine that is precise, refined and complex, both in its minerality and its exceptional intensity.

***« Each bottle of La Grande Année is the result of the passionate, detailed and rigorous work of all those who have worked at Bollinger. Their artisanal methods have been passed down from generation to generation. »***

**Charles-Armand de Belenet**

Managing Director of Champagne Bollinger

## LA GRANDE ANNÉE 2014, INTENSITY & MINERALITY

La Grande Année 2014 is an intense, multifaceted wine. A variety of aromas are gradually revealed upon tasting. This adds to the versatility of this wine, with subtle notes that pair with a wide range of dishes from different origins. The wine has glints of gold, reflecting its maturity and Bollinger vinification techniques. On the nose it is precise and fruity, with a slight scent of sea-air. Aromas of cherry and lemon mingle with quince and bergamot. Notes of hazelnut and almond, peach and mirabelle plum, complete this wine's range of aromas.

## LA GRANDE TRAVERSÉE, SHOWCASING LA GRANDE ANNÉE 2014 THROUGH PAIRINGS FROM THE COAST

With unrivalled density and texture, La Grande Année 2014 is a truly gourmet fine wine. Its creamy effervescence and great bitters pair perfectly with refined dishes and quality produce. Upon tasting, La Grande Année 2014 reveals multiple facets, each of which deserves to be explored.

La Grande Traversée is where many cultures meet, each represented by a carefully selected personality, and La Grande Année 2014, an intense, sea-air wine.

In search of the Perfect Pairing to harmonise with the mineral, sea-air notes of this vintage, Bollinger is embarking on La Grande Traversée, cruising through seas and oceans. It is a true culinary odyssey, on the trail of Haute Cuisine great ambassadors, all linked to the wine's coastal universe. The aim is to bring out the sea-air notes of La Grande Année 2014.

It is where the fine wine enthusiast becomes a true taste explorer, setting out to discover a pairing capable of bringing out the mineral, sea-air aromas of La Grande Année 2014. A unique opportunity to discover this vintage through a huge diversity of cuisine.



### BOLLINGER LA GRANDE ANNÉE

140,00€

inkl. MwSt.

### BOLLINGER LA GRANDE ANNÉE ROSÉ

170,00€

inkl. MwSt.



## INTENSITY AND MINERALITY

### PRODUCTION

**Blend of the 2014 vintage:** 61% Pinot Noir, 39% Chardonnay. 19 crus: Mainly Aÿ and Verzenay for the Pinot Noir, Chouilly and Oiry for the Chardonnay. Exclusive use of the cuvée. Fermented entirely in aged oak barrels. At Bollinger, only very high quality harvests become a vintage: the 2014 vintage gave rise to a wine that is simultaneously structured, rich and complex, in terms of both its minerality and exceptional intensity.

**Maturation:** sealed with a natural cork and cellar aged for more than twice the time required by the appellation.

**Dosage:** moderate, 8 grams per litre.

**VINIFIED EXCLUSIVELY IN BARRELS.  
RIDDLED AND DISGORGED BY HAND.**

### SENSATIONS

**To the eye:** Tinted with golden glints that reflect the wine's maturity and Bollinger vinification techniques.

**To the nose:** A precise and fruity nose with a slight scent of sea-air. Aromas of cherry and lemon mingle with quince and bergamot. Then notes of hazelnut and almond, peach and mirabelle plum complete this wine's range of aromas.

**On the palate:** The initial sensation is a fine and intense effervescence, followed by a wonderful vinosity, and then balanced with delicate acidity. Its very fine texture and sea-air finish bring excellent length on the

palate, accompanied by a delicate minerality and the complex flavours of orchard fruit and citrus. This wine unfurls gradually, revealing its full potential and intensity.

### FOOD PAIRINGS

Flame-cooked Pyrenees milk-fed lamb, Courgettes Tromboncino, curry or yoghurt. Langoustine ravioli, foie gras and porcini mushrooms. Mediterranean sea bass, Grenailles potatoes, myrtle and lemongrass.

### OUR ADVICE

La Grande Année 2014 is the perfect champagne for gourmet food. To fully appreciate its unique style and aromas, this wine is best served between 8 and 10°C. You can enjoy La Grande Année 2014 now or choose to age it in your cellar.

### HISTORY

La Grande Année is the embodiment of the carefully preserved traditional expertise of the Bollinger Champagne House. The wine is therefore exclusively vinified in small aged oak barrels. Champagne Bollinger has never abandoned this traditional craft method, which helps develop aromas of great finesse. After a prolonged ageing on its lees, even today every bottle of La Grande Année is riddled and disgorged by hand.

