

**Bollinger**

# Champagne R.D. 2008



**WHITE  
CHAMPAGNE &  
SPARKLING**



**FRANCE**



**CHAMPAGNE**

<b>SIZE</b>	75cl
<b>VINTAGE</b>	2008
<b>ABV</b>	12.5%
<b>GRAPE VARIETIES</b>	Pinot Noir (71%), Chardonnay (29%)
<b>CLOSURE</b>	Natural Cork
<b>SKU CODE</b>	36266108
<b>EXPRESSION</b>	Sparkling & Champagne
<b>COUNTRY</b>	France
<b>REGION</b>	Champagne
<b>ALLERGENS</b>	Sulphur
<b>CLOSURE</b>	Natural Cork
<b>RESIDUAL SUGAR</b>	3g/l
<b>SKU</b>	36266108

## VITICULTURE

71% Pinot Noir and 29% Chardonnay. Sourced from 18 crus, predominantly from Aÿ for Pinot Noir and Le-Mesnil-sur-Oger and Cramant for Chardonnay

## VINIFICATION

Only the cuvée is used. 100% barrel fermentation. Only the best vintages are elevated to the level of Bollinger R.D.: the 2008 vintage is characterised by remarkable precision and splendour. The ageing is extremely long – more than four times longer than required by the appellation rules. Ageing takes place under cork. Disgorged on 28th October 2022.

## FOOD MATCHING

Any variations on the Piedmontese Hazelnut - the ingredient selected by the house to highlight Bollinger R.D. 2008. Also Gruyère cheese with 25 months of ageing.