



## RD 1996

R.D. (Recently Disgorged) is unique both in its concept and style. There is no equivalent in the Champagne wine environment.

Before it eventually becomes an R.D., this wine is originally a **Grande Année** - the prestige cuvée of Bollinger - , yet a Grande Année which has matured in our cellars for a much longer period, from 8 to 20 years, sometimes more... All along this very long maturation period, and given its unique combination of freshness and vivacity despite its respectable age, R.D. develops delicate and complex aromas as well as gathering a unique style of its own, highly acclaimed by the Bollinger lovers and true wine connoisseurs.

The disgorgement date - clearly stated on the back label - is an information. It does not mean that R.D. should be consumed soon after. Much to the contrary, the R.D. wines are characterised by an impressive capacity to age, of course before, but also after the date of disgorgement.

### An exclusive blend of Grands Crus and Premiers Crus

The grapes come exclusively from Grands and Premiers Crus. 16 villages have entered in the 1995 blend, 75% from Grands Crus and 25% from Premiers Crus.

The blend of R.D. 1996 is composed of:

- 70% Pinot Noir
- 30 % Chardonnay

### Winemaking process

- R.D. is exclusively produced with the wines from the "cuvée" juice (the first 2050 L. out of 2550 extracted from a "marc" : 4,000 kg of grapes).
- The first fermentation of R.D. is always 100% carried out in oak barrels, which has become quite unique in Champagne.
- The Crus are fermented in small oak barrels (205, 225 and 410 litres), which enables a rigorous selection. Bollinger only uses old barrels (5 years and more), in order to generate neither an oaky taste nor tannins. This method reinforces the aromatic complexity and the ageing potential of the wines.
- Once the wine bottled, the carbonic fermentation and cellar ageing are conducted under natural cork. This enables a better protection against oxidization compared with a metal crown cap. This method, nowadays very seldom used in Champagne, is a guarantee of freshness. It allows the aromas to preserve all their bouquet.
- R.D. ages in the cellars for at least 8 years.
- After manual riddling and disgorging, R.D. rests for a minimum of 3 months prior to shipment. This is the necessary time for the wine to digest completely the "liqueur d'expédition" (dosage) and to recover for a perfect balance. The dosage is extremely low (3 to 4 grams of residual sugar per litre): R.D. is an "Extra-Brut".

### The 1996 year and harvest

- A dry and crisp winter with little frost.
- Budding started mid-April under hot sun.
- The lack of water and hot weather in the spring reminded of 1976.
- The flowering of Chardonnay was a bit difficult and it suffered from "millerandage".
- Summer was very hot until mid-August, followed by rain.
- September was also capricious with very low night temperatures.
- The harvest started on September 16th and was conducted under excellent weather conditions.
- The average yield was 10,300 Kg per hectare.
- The content of the musts was of exceptional quality, as it is very rare to obtain both at the same time such a level of natural sugar richness (more than 10° in potential alcohol) and such a high level of acidity (10 G/L).

### Tasting recommendations

Before being a great Champagne, Bollinger is a great wine. In order to bring out its style, finesse and aromas, we suggest the use of a fine champagne glass, ideally the Bollinger glass designed by Riedel.

R.D. 1996 should be served at a temperature of 10°C (50°F), and even slightly more, in order for the aromas to be fully expressive.

### History of the R.D. wines since their creation

1952 - 1953 - 1955 - 1959 - 1961 - 1964 - 1966 - 1969 - 1970 - 1973 - 1975 - 1976 - 1979 - 1981 - 1982 - 1985 - 1988 - 1990  
1995 - 1996



CHAMPAGNE  
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