

## CHAMPAGNE BOLLINGER

Extra brut R.D. - 2nd Disgorgement 2002



98 POINTS

Waiting for my glass to arrive at the tasting, I thought what could go wrong? The 2002 vintage is first rate, R.D. is always an experience and Bollinger never really ever screws it up. Guess what, this wine is the Holy Grail. I suppose it's why I taste so much ordinary wine; I constantly hope that someday it will all end up like this. Okay, dreaming aside, this is a fabulous bottle of bubble. Rich and creamy, bursting with acidity that propels the nutty nuanced brioche and mineral, honeyed palate to another level. Long, persistent, entertaining and brimming with weight and intensity it still walks a fine line of acidity and tightness that makes it electric on the palate. So long on the lees, it is now a history lesson in 2002 champagne. Beg, borrow (maybe not steal) the money but buy a bottle and experience one of the great mysteries of wine. The details are: 60/40 pinot noir/chardonnay; 23 crus: 71% Grand Crus, 29% Premier Cru; the dosage is a very low: 3 to 4 grams per liter or Extra Brut.

- Anthony Gismondi, July 2016

## **About Gismondi on Wine**

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review websitewww.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.







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