

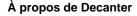
## CHAMPAGNE BOLLINGER

Extra brut R.D. - 2nd Disgorgement 2004

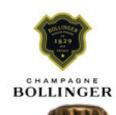


96 POINTS

Very classical forward, intense, tertiary RD (recently disgorged) nose with brioche, spice box and candied fruit. Fine, piercing acidity is ably supplemented by a bone dry, richly textured, vinous mouthfeel that glides across the palate. Great generosity, complexity and youthful harmony with orange peel, tart-tatin, bread, roasted cashew, minerals and nougat flavours. Elegantly well-structured with a fine persistent mousse and a long saline finish. This is absolutely ready now, particularly if you prefer your RD with a deliberately fresh and vibrant aromatic profile. According to cellar master Gilles Descotes, this is really the point of RD in certain vintages like 2004. 'So I would recommend that you open it within the next twelve months in order to capture and enjoy this very particular aromatic expression.' Alternatively, if you prefer a touch more honey and praline notes, keep it in bottle for another five years – or more!



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