

CHAMPAGNE BOLLINGER

Extra brut R.D. - 2nd Disgorgement 2008



When I was tasting Bollinger's brilliant Grande Année in this vintage, I was trying to imagine how good the 2008 Extra-Brut R. D. would be, as the style of the vintage seems almost perfectly adapted to this cuvée. Four years later, we have the answer, and the wine is brilliant. Disgorged in 2022, it's more reserved out of the gates than the dramatic Grande Année was on release, unwinding in the glass with notes of crisp orchard fruit, orange peel, freshly baked bread, subtle hints of fino sherry, wet stones and macadamia nut. On the palate, it's medium to full-bodied, with a deep core of fruit that's animated by racy acids and a refined pinpoint mousse, concluding with a bone-dry finish. Extremely harmonious and full of youthful energy, it's the finest R. D. of the decade and one that will richly reward a bit of additional age on cork. In style, the most obvious comparison is with the 1996, but the 2008 is more integrated and harmonious on release. These bottles were disgorged late last year with three grams per liter dosage.



The Wine Advocate was a bi-monthly publication and Robert Parker Wine Advocate continues this tradition, although articles and reviews are now published every week. The main goal is to publish regionally focused reports, which mainly offer wine reviews of new wine releases, but they also produce important vintage retrospectives and occasionally single-label verticals and producer profiles. Since 2019, Robert Parker Wine Advocate has been a wholly owned subsidiary of the Michelin Group.





MELANIE ELDRIDGE (204) 794-7277 Manager, Manitoba and Saskatchewan