

CHAMPAGNE BOLLINGER

Extra brut R.D. - 2nd Disgorgement 2008

JEB DUNNUCK

98 POINTS

The 2008 Champagne R.D. Extra Brut is chiseled, powerful, and packaged with a chalky mineral texture. Made from 70% Pinot Noir and the rest Chardonnay, with 3 grams per liter dosage, it pours a bright straw yellow hue, while its aromatics are more mineral-tinged and feel a touch more noble and upright in character. Aromatically, it opens to notes of toasted almond, preserved Meyer lemon, brothy saline, and vibrant fresh fruit. Displaying tension and grace, it has the richness of Bollinger but is more upright, with an electric mineral energy that courses through the finish, which lasts for days. Mouthwatering and long, it's a stunner. It needs more time to harmonize all its components, but this is a wine to cellar for the ages, and I think this is going to be a vintage of RD we talk about for a very, very long time.





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