



TRIALTO

Vins de terroir, d'époque et d'humanité

CHAMPAGNE BOLLINGER

La Grande Année 2005



95 POINTS

“ La Grande Année is only made from free-run juice and in only the best years. It's not how you would describe the 2005 vintage, but the 70 percent Pinot Noir and 30 percent Chardonnay made from 13 Crus (Aÿ and Verzenay for Pinot Noir and Avize, Chouilly and Le Mesnil-sur-Oger for Chardonnay) seems to have overcome the wet weather. It was disgorged in 2014 after 8 years on lees and is surprisingly ready to drink. What makes the nose so beautiful and enticing is a persistent bead of pin-head size bubbles that release the aromas in the most gentle fashion possible. It's not a shy wine, but like the Special Cuvée the current style has more finesse and restraint than we have seen in the past, adding to this wine's attraction. Creamy, warm brioche mixes with floral, nutty, tangerine and gentle spicy notes that scream complexity and length. There is more sugar ripeness and less acidity, which is why it's drinking well now and will likely age faster than the norm. Simply excellent. When you find yourself losing faith in wine, this champagne will recharge your batteries. ”

- Anthony Gismondi, July 2016

À propos de 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 website www.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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