



Bollinger La Grande Année 2008

Good Investment Potential as an Undervalued Top 2008

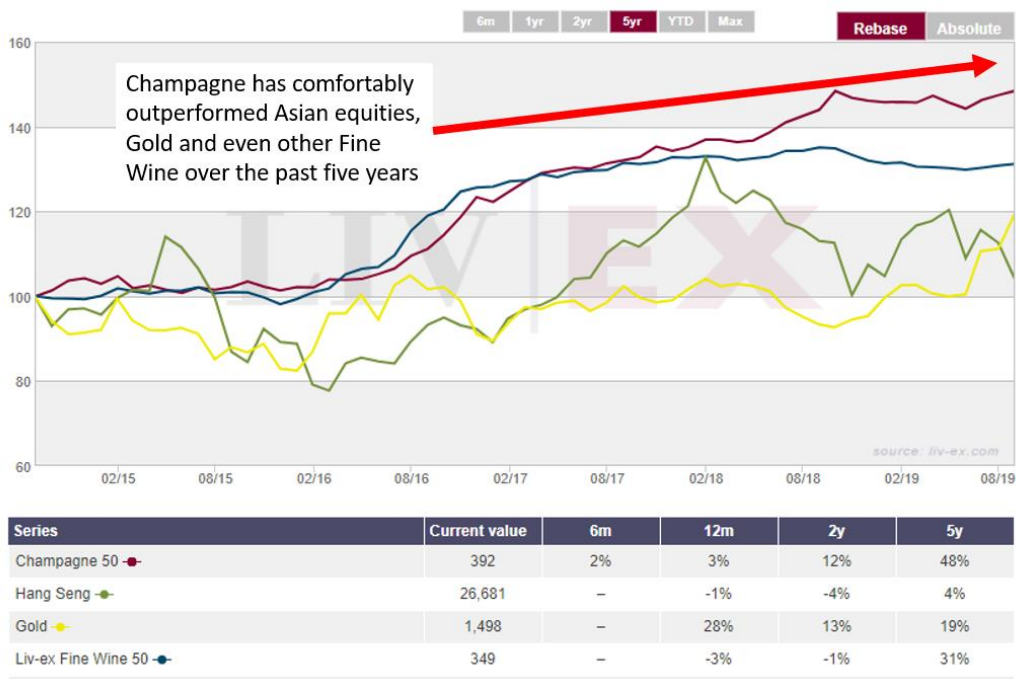
- **Famous House:** Bollinger is one of Champagne's most **historic houses**, dating back to 1585. Bollinger's La Grande Année ("great year") is only produced in **exceptional vintages**.
- **Celebrated Vintage:** **2008** ranks alongside 2002 as one of the two 'must own' vintages from the 2000s.
- **Top Scoring / But Least Expensive:** Bollinger La Grande Année 2008 achieves the **same Wine Advocate score** (or better) as its main comparables (see table); yet it is the **least expensive**.
- **Huge Lifetime:** Amazingly, La Grande Année 2008 has the **longest expected life** (2060) of any comparable 2008 Champagne.
- **Hot Sector:** Champagne is one of the **best performing** sub categories of fine wine right now. **Champagne has risen 48%** over the past five years and we see no slow down in consumption, and hence on-going demand, for top vintages from 2002 and 2008 especially.

La Grande Année is Exceptional Value versus Comparable Champagnes

Champagne	Vintage	WA Score	Price (6x75cl)	Lifespan	Discount
Bollinger La Grande Année	2008	97+	SGD 850	2060	-
Veuve Clicquot La Grande Dame 2008	2008	88	SGD 1,035	2028	-17.9%
Dom Perignon	2008	96+	SGD 1,120	2040	-24.1%
Pol Roger Sir Winston Churchill	2008	97	SGD 1,525	2045	-44.3%
Louis Roederer Cristal	2008	97+	SGD 1,650	2050	-48.5%
Philipponnat Clos des Goisses Brut 2008	2008	96+	SGD 1,750	2050	-51.4%
Salon le Mesnil	2008	N/A	Not for Sale	N/A	N/A

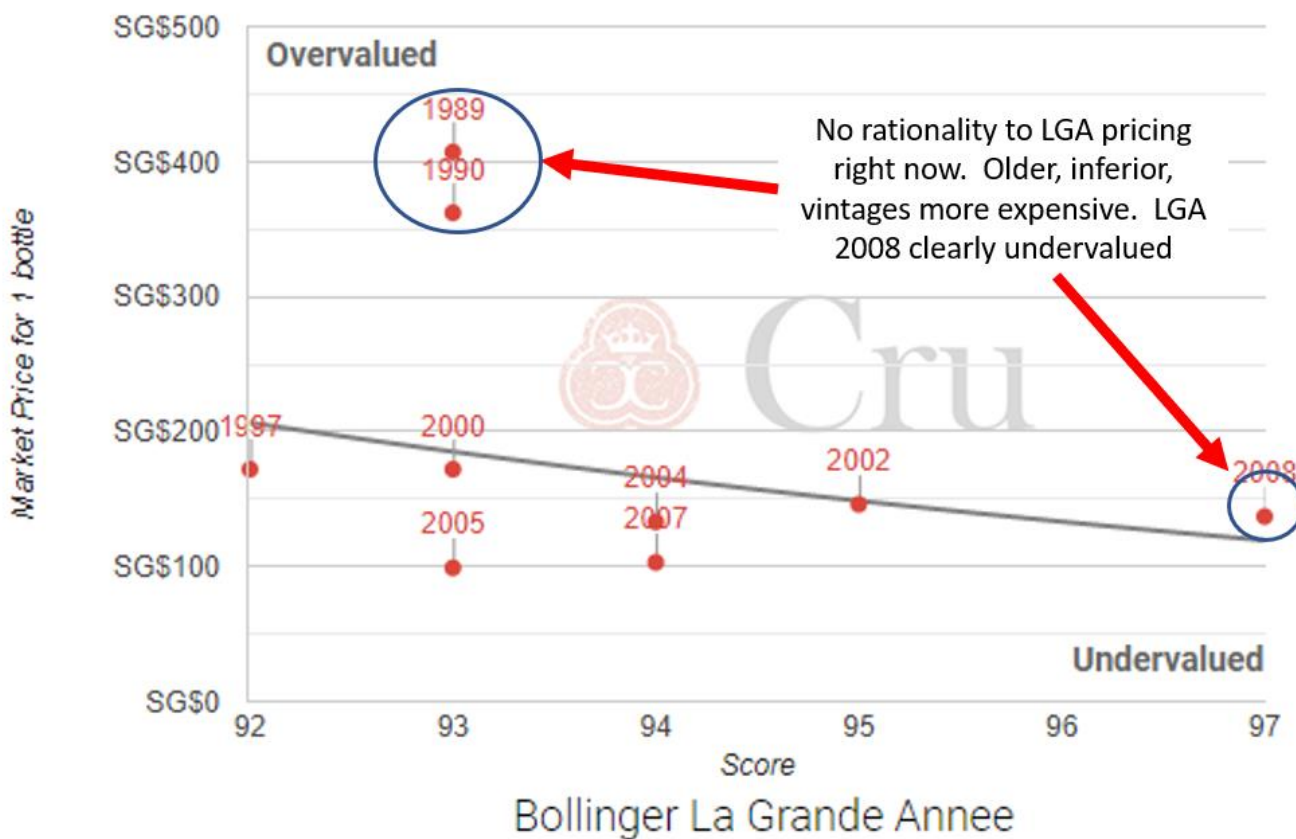
Champagne is one of the Strongest Investment Sub-category of Fine Wine

Over the past five years, Champagne has **risen 48%** in value (Liv-ex Champagne index). This comfortably beats Asian equities, Gold and even the broader wine market:

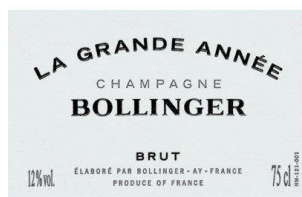


La Grande Année 2008 – Pricing Not Yet Efficient

Back vintages of La Grande Année like 1989 and 1990 (which are far inferior in quality) are much more expensive - 1990 (+163%) and 1989 (+196%) - than the 2008. This suggests excellent long-term upside potential for the 2008.



Consistent Critic Acclaim



It is clear from the leading Champagne critics that La Grande Année 2008 is on a par, in terms of quality, with its more expensive Champagne comparables.

Richard Juhlin

98 points

This is a regal and heroic Bollinger characterized by restrained power and energetic energy. I love meeting this untouched force and carefully analysing its sublime elements, but at the same time I have to admit that we are dealing with a real "vin de garde" that will not reach its maximum capacity before its 25th birthday. The structure is impressive, based of course on the high acidity of the vintage in the first place. This very high acid means that the other building blocks can appear as subordinate, but they have a great wealth of both oak embossed secondary aromas and flaunted dark fruit. At present, the aromatic spectrum is characterized by fresh hazelnuts from Piedmont, green apples, critical minerals and perfumed orange blossoms. Buy a box and follow its aromatic journey to heaven.

Wine Advocate

97+ points

Bollinger's 2008 La Grande Année is superb, wafting from the glass with aromas of crisp orchard fruit, ripe lemons, honeycomb, warm biscuits, dried white flowers and a delicate top note of walnuts and fino sherry. On the palate, the wine is full-bodied, broad and vinous, with a beautifully refined mousse, superb concentration at the tightly wound core, incisive acids and a supremely elegant intermingling of Bollinger's oxidative stylistic signatures with fresh, vibrant fruit. The finish is long, precise and chalky. This is a Grande Année built for the cellar—the real excitement will come with a bit more bottle age—but this is already a thrilling Champagne in the making. Finished with eight grams per litre dosage, it was disgorged by hand in July 2018. This is also the first vintage of Grande Année to be bottled in Bollinger's new narrower-necked 1846 bottle, which should make for a slower evolving wine.

Drinking Window: 2022 - 2060
Reviewer Name: William Kelley
Review Date: 29th March 2019

Vinous

97 points

Bollinger's 2008 Grande Année is rich, ample and full-bodied, with all of the pedigree of the vintage on display. Dried pear, dried flowers, chamomile, red plum and mint develop as the 2008 shows the breadth and creaminess that are such signatures of the Bollinger house style. A whole range of brighter, more floral and chalky notes appear later, adding translucence and energy. The 2008 is 71% Pinot Noir and 29% Chardonnay taken across 18 crus, and it is the Pinot that very much informs the wine in both flavor and texture. More importantly, the 2008 is one of the best Grande Années I can remember tasting. Bollinger fans won't want to miss it. Disgorged November 2018. Dosage is 8 grams per litre.

Drinking Window: 2020 - 2048
Reviewer Name: Antonio Galloni
Review Date: 1st July 2019

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