

JAMES BOND & PRESTIGE BOLLINGER CUVÉE NEW RELEASES

NO TIME TO DIE

BOND 25



BOLLINGER & BOND

First appearance Live & Let Die

Made official supplier Moonraker

Most cuvees in a film Moonraker

Most bottles in a film Octopussy

Bonds not to drink Bollinger Connery, Lazenby

RELEASES

'Dressed To Kill' Bollinger 2009 €85 REDUCED FROM €179

(LIMITED EDITION)

Bollinger La Grande Annee 2008 €125

Bollinger R.D. 2004 €195



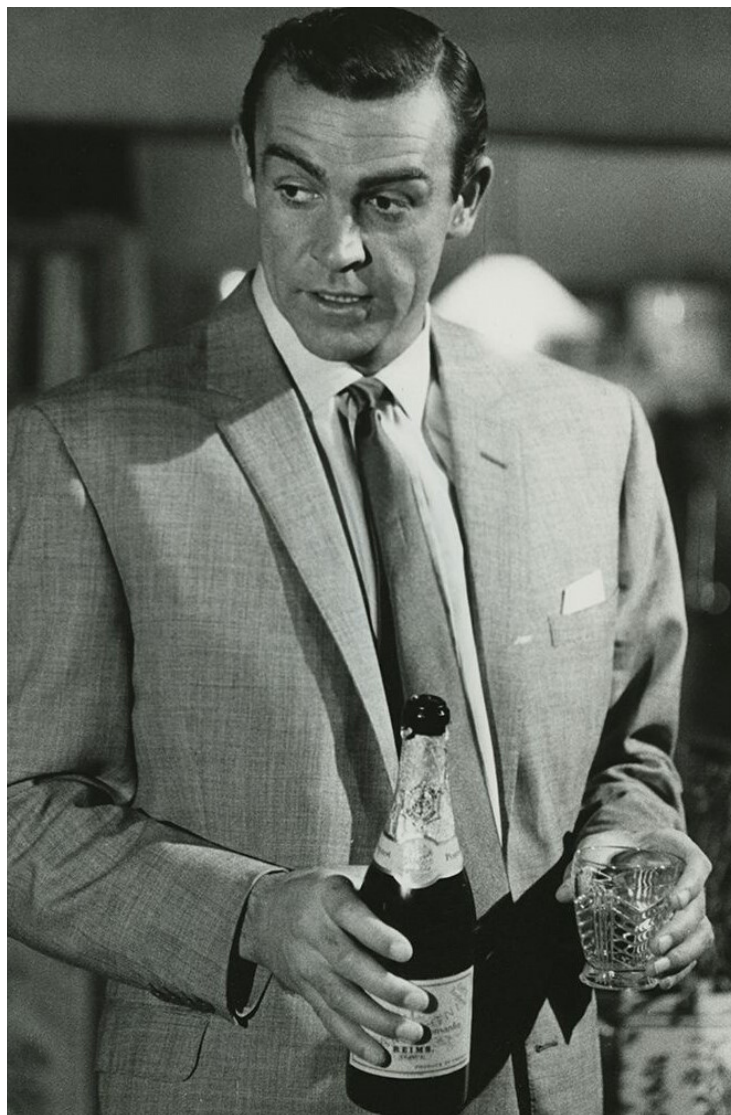
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001 BOLLINGER BACKGROUND



"I drink Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it -- unless I'm thirsty."

Lilly Bollinger.

King Edward VII nicknamed Bollinger *My Bolly Darling*. Along with Lilly's quote above and the long established ties with secret agent James Bond, Bollinger has been able to cast a regal shadow over it's peers in Champagne.

There is good reason for this cream to rise to the top. Firstly, having been owned by the same family for generations, it is run exclusively by family members. Longer ageing times, fancy oak and generally more expensive standards that would be harder to get across the line in a board meeting are the norm.

THE ESTATE & VINEYARDS

Bollinger own a serious amount of vineyard space in the village of Ay, with 85% of them being Grand Cru, the rest Premier Cru. They will buy fruit if it is of the highest quality. Pinot Noir is their dominant variety. They have constructed new press houses near the main estate to reduce the risk of pre-ferment oxidation. Their bottling and disgorgement lines are the most modern and high tech in Champagne.

BARREL FERMENT & LONG AGEING

Using only the very best pressing of the juice in barrel, this gives Bollinger their distinctive structural, creamy style. Tasteful and integrated use of oak is augmented by fruit purity and freshness. When one considers that they are working with 3200 225 litre oak barrels one understands why most go for large format stainless steel!

Longer ageing on lees is crucial for producing smaller bubbles and Bollinger's fine, silky, velvety textures. To complicate things further, Bollinger insist on ageing their cuvees in Magnum, under natural cork, rather than a bottle cap like their peers. Magnums are riddled and disgorged by hand, and checked by nose for taint. An extraordinarily laborious and expensive process. Despite losing a lot to cork taint, Bolly refuse to use synthetic cork.

THE TASTE

Unmistakable. All of the above is what makes Bollinger so special. I often think of Bollinger as the ultimate grower-house for the standards and priority of quality over profit.

**RORY J. CRAIG
BOLLINGER ADDICT**

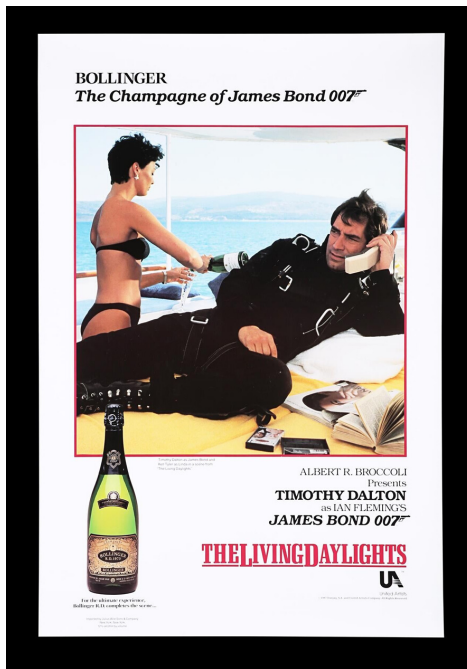
002 BOLLINGER & BOND

Taittinger was Fleming's Champagne of choice and it was 007's tippie in the novels. Connery spent the 60's drinking Dom Perignon before Roger Moore ushered in the era of Bond & Bollinger.

Moore's first outing as Bond saw him going full throttle Bollinger in **Live and Let Die**. He orders Bollinger (apparently NV) when he gets to San Martinique and it comes in a branded Bollinger ice bucket. More is drunk at the end of the film as the baddie is unveiling his plans to Bond. Moore's next two films saw him return to Dom Perignon.

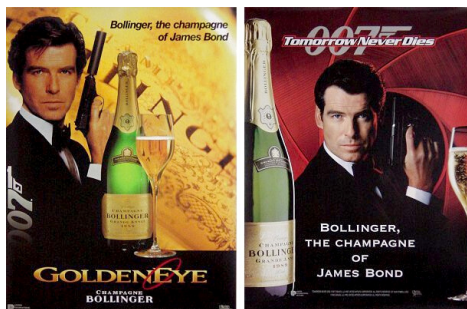
Bollinger & the Broccoli's (the producers behind the franchise) struck a deal for **Moonraker** to become the official Bond cuvee and there is Bolly in a Bolly ice bucket in the opening scene, as well as several more bottles throughout the film. While no specific cuvee is mentioned, Bond does notice that there is a '69 on show at one stage, which must have been Grande Anee (not enough ageing before release for R.D.).

A lot of Bolly is drunk over the next couple of films (**For Your Eyes Only** & **Octopussy**) with no vintages or cuvees mentioned. He blind tastes some '75 Bollinger which must be Anee. Moore signs off his Bond Bolly career with a Bollinger reception at Max Zorin's stud where an eye popping amount is opened and poured.



Dalton named the cuvee rather than the vintage. Previously it was assumed people just wouldn't know what 007 was referring to if he was specific. In **The Living Daylights**, during a KGB debriefing they drink Bollinger R.D. Given it was 1987 this was presumably the highly rated 1973. In **License to Kill**, Bond orders a case of Bollinger R.D. to his hotel. No vintage, no need. This would have been another infamous vintage, the '75.

Brosnan doesn't specify specific cuvees but there is a lot of Grand Anee during his tenure with vintages 1988, 1989 and 1990 all drunk in his forgettable outings as Bond. In **Die Another Day**, immediately after release from a North Korean prison he requests a 1961 Bollinger. Presumably this is the highly rated 5th release of R.D.



Daniel Craig's Bond is the most alcohol sodden Bond of them all. You will recall that on a plane ride in Skyfall he consumes 6 Vespa martinis, a drink that contains 3 measures of Vodka, 1 of Gin and 1 of Lillet.

In **Casino Royale**, Craig actually puts some heavy petting on hold to order some chilled Bollinger Grand Anee (no vintage specified but he receives the 16 year old 1990). Two years later in **Quantum of Solace** he drinks a much younger and more primal 1998 La Grande Anee which even come in smart Bollinger-branded glasses.

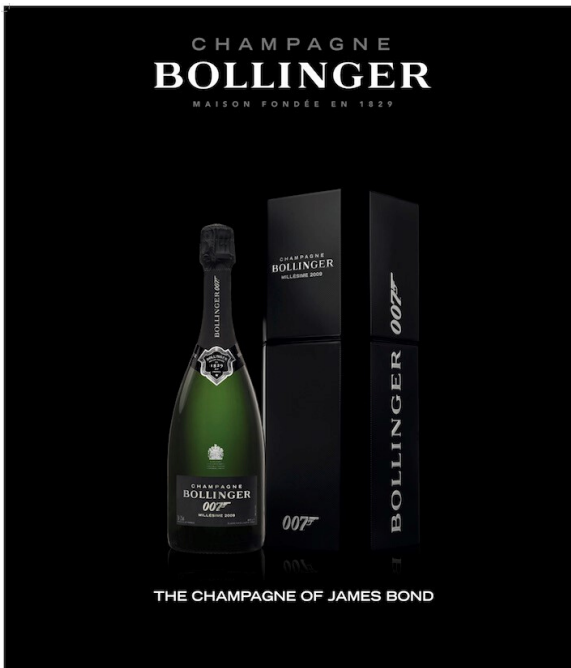


In **Skyfall** we move back up to topline cuvee as we see 007 feast on some 1997 Bollinger R.D. In Daniel Craig's last film **Spectre** (penultimate in the grand scheme of things) he drinks 2002 Bollinger R.D. Luckily this particular R.D. only saw 11 years of ageing on its lees and was released during filming. This was the rarest R.D. ever made with only a couple of thousand bottles produced.

No Time to Die will almost certainly see him drinking 2004 R.D. The 2008 La Grande Anee is too hard to get even for Bond.



003 BOLLINGER 'DRESSED TO KILL' LIMITED EDITION 2009 MILLESIMÉ - €85 (RRP €199)



THE MERCH

This is a limited edition Vintage Champagne, made especially for the release of Spectre, James Bond's last outing as Bond.

Striking first is the bottle. It is as though the bottle of Bollinger is itself dressed in a tux. Jet black with silver writing, it comes in Bollinger's distinctive wider base and thinner neck. The label is embossed in silver: Bollinger 007 Millésime 2009, and the motif is repeated up the neck sleeve.

The bottle is encased in a sleek Carré Basset designed black cool-box with embossed silver Bollinger and 007 branding. The exterior is designed to mimic the texture of the gun grip on 007's Walther PPK, whilst the insulated interior will keep the bottle chilled for up to two hours once removed from the fridge. Ideal for survival situations.

THE WINE

Made especially for James Bond, it is a vintage cuvee using the best pressing of grapes from the 2009 vintage. It is all Grand cru fruit and is made up 68% Pinot Noir and 32% Chardonnay. It is typical Bollinger: at once, lush, pure, structured, creamy, finessed, elegant and charming!

THE REVIEWS

Bollinger's 2009 Millésime Edition Limitée 007 has a very clear, fine and fruity bouquet that reflects a perfect blend of Grands Crus. Fermented in small used barrels and disgorged in February 2014, the 2009 is very elegant, intense and balanced on the palate; it reveals a remarkable finesse with fine pearls and sweet cherry-flavored fruit. Its finish is well structured and quite powerful and fruity, though it keeps the elegant style. Could be drier for Bond, though that's for the girls, isn't it? Bollinger comments on the 2009 harvest: "Favorable weather conditions allowed the vines to bud mid-April, slightly early compared to the average of the past ten years. Flowering was disrupted by rain and cool temperatures. Early summer was marked by a succession of violent storms that raised concerns of vine health. As of August 1, there was uninterrupted excellent weather until the harvest, which ran from September 12 to 27 with idyllic temperatures. The average potential alcohol for Bollinger reached 10.1° with an acidity of seven grams per liter." **THE WINE ADVOCATE**

Apart from the incredible deal and the awesome branding, this is just a great opportunity to pick up a stand-alone Bollinger vintage wine. **STSWine**

004 BOLLINGER LA GRANDE ANEE 2008 - €115 (RRP €135)



'REGAL & HEROIC' DECANTER

'WORTH THE INVESTEMENT'
LIV EX FINE WINE MARKET

2019

'AN ABSOLUTE KNOCK OUT'
ALLAN MEADOWS
(BURGHOUND)

BOLLINGER LA GRANDE ANEE

La Grande Anee was Bollinger's flagship wine until the arrival of R.D. which spends more time on lees and ageing in the cellar. This wine demonstrates the simplicity of Bollinger's mission with their cuvee's: the best quality fruit, made with fanatical attention to detail, by hand. They have a style, and they have a manual for successful production of the greatest cuvees in Champagne. Achieving it year after year is quite simply an earth shattering achievement.

THE BORING STUFF

This is 100% Grand cru fruit, and 71% Pinot Noir and 29% Chardonnay. 2008 was a vintage that may never be beaten, as close to perfect as you can get. To capture all of this potential, the wine saw extra ageing, only getting disgorged in November 2018. It has a dosage of 8g per litre.

THE PITCH

The boring Liv Ex quote above is there for a reason. The 2012 is just about to land and they are upping their price after 'undervaluing' the 2008. A lot of people made money off this wine and we were surprised and delighted to find any. This is not about money. It is expensive, but it is also the best value prestige cuvee in the region and maybe the best ever produced. This is a life changing cuvee. Drink it and you might see God. **STSWine**

THE REVIEWS

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. **98 POINTS DECANTER**

The 2008 La Grande Année is another brilliant 2008 that delivers the goods. Straight-up awesome notes of stone fruits, white flowers, honeysuckle, and an incredible, liquid rock-like minerality all emerge from the glass, and it develops more nuance, spice, toasted bread, and an almost Alsatian Riesling-like petrol character over the course of the evening. It's a full-bodied, rich, powerful Champagne, yet like the top 2008s, it has brilliant precision, purity, and focus. It's unquestionably one of the finest versions of this cuvée ever produced, although it needs another 4-5 years of bottle age to hit prime time. It should keep for 3-4 decades. Bravo! **99 POINTS JEB DUNNUCK**

005 BOLLINGER R.D. 2004

€195 (RRP €225)



'CHAMPAGNE OF THE
YEAR' KL WINES

'I'D LIKE A BOTTLE OF
BOLLINGER R.D. AND
SOME BELLUGA CAVIAR'

007

BOLLINGER R.D.

Lilly Bollinger launched the first release in 1967 ('52 Vintage). Standing for recently disgorged, it is made in very small quantities (less than 1% of their production). Aged for a whopping 13 years (minimum) is offers an intense and layered complexity while still offering freshness and elegance. This is the 25th R.D. and IT is only released in extraordinary vintages.

THE BORING STUFF

Fermented in oak barrels and aged under cork for 13 years, it is 66% Pinot Noir and 34% Chardonnay from 16 Crus, only the first pressing is fermented in oak. Disgorged with a dosage of 3g per litre in November 2017.

THE PITCH

Bollinger R.D. hulks above comparable prestige cuvees like Cristal, Pol Roger Winny Church and Dom Perignon. Lilly Bollinger balked at the idea of a prestige cuvee initially but then came up with the idea of super-long ageing followed by an encouragement to drink immediately. While it will evolve, Bolly encourage you to drink it. That being the case - you can start looking for an occasion! It is quite simply a wine that everybody should try in their lifetime. You get hit with a deep kick of luscious Bolly fruit, followed by layers and layers and layers of complexity & flavour. **STSWine**

THE REVIEWS

This is Bollinger's 2004 interpretation of their famous barrel-aged, recently-disgorged Champagne. This time around it's a blend of 66% Pinot Noir and 34% Chardonnay, having received a dosage of 3g/l before being cellared under cork, unlike the usual practice of using a crown cap for this phase. A bouquet of raisins and spice jumps out of the glass, propelled by a magnificent mint-toned freshness. Tight and crystalline on the palate, it's dense and yet not all that vinous in mouthfeel. The finish is one of ethereal lightness and magnificent balance. Drink with well-aged cheese. **97 POINTS DECANTER**

A superb moment for this late-disgorged vintage Champagne. All the complexity and fruit are here, in the right proportions, on the nose and palate. Grilled peaches, grapefruit, lemons, hazelnuts, espresso and more. Super long, majestic and so rewardingly complex. **97 POINTS JAMES SUCKLING**

Time has graced this wine, proving the value of Bollinger's policy of long aging on the lees followed by prompt release after disgorgement. This RD 2004 is a joyous wine, staunch, cold and powerful at first, transforming to fresh fruit shadowed by darker tones of barrel fermentation. As it opens in the glass, revealing racy energy, a range of floral pear and apple flavors emerge, resonant with a sense of limestone capturing the sun and reflecting it back in pale power. Enjoy this over the course of an evening as its presence shifts, providing varied perspectives on a great Champagne. **98 POINTS WINE & SPIRITS**

006 BOLLINGER BOTTLING & VINTAGES



BOTTLING

Champagne is the wine expression that is most influenced and driven by marketing and trends. A huge amount of what we spend on each bottle goes into the massive sales and promotional budgets of the main houses. Bollinger has its own brand and identity but took it to a place where nobody had ventured when it designed and patented its own bottle - the so called 1846 bottle.

The bottle is distinctive, with a flatter base, more elegant curved and a thinner neck. It is based on a Champagne bottle that Bollinger found in their own cellars labelled 1846.

The bottle doesn't just look cool though. Bolly maintain that Champagne bottles are too big. The 1846's neck is 20% smaller, which slows the oxygen exchange, which is better for ageing. It also takes up 40 or 50% less O₂ during disgorgement.

Most of all, it looks fab.

CHAMPAGNE VINTAGES

25 years of vintages: is not as complicated as would be in another region. Champagne is a marginal climate, and still wines are not really produced in any commercial quantities. Champagne is made generally according to a house style and the vast majority of Champagne is produced as NV: a blend of base wines.

We start in **1996**, which was one of the best vintages the region had seen. **1997-2000** were all very good vintages, and while quality dipped in **2001** slightly, **2002** was another fabulous vintage. **2003-2006** were all of good quality, and though **2007** was not seen as a great vintage, there was plenty of good prestige cuvee made (an indicator of a good vintage.). **2008** may well be the best vintage ever, **2009** was also very strong, **2010** & **2011** were good and **2012** was another blockbuster. **2013** was not quite as good as '12 but still amazing. **2014** was good and **2015** was the worldwide good vintage. **2016** was good and **2017** was a disaster. **2018** & **2019** look good at this stage.

BOLLINGER VINTAGES

A good producer will generally perform no matter what conditions the vintage throws at them. Bollinger are no exception. If anything though, the ever increasing temperatures represent a threat for Bolly. Structure and ripeness is not their focus, it is balancing their structure and ripeness, with fresh acidity.

Bollinger as mentioned, has the same tactic for each cuvee. The Classic NV sees a minimum 3 years of age before release and is made every year. La Grande Anee sees at least 8 years of age on lees before release and is also made every year.

Bollinger R.D. is made in only in the best vintages so you are never going to get a bad one. It sees a minimum of 12 years of age on lees before release. The best releases generally follow the best vintages with an extraordinary trilogy of excellent releases in **1995**, **1996** & **1997**.

007 DRINKING WITH BOND

Bond's ultra-functioning alcoholism across 7 decades of movies is explored in great detail below. This article has appeared on TheTaste.ie and can be viewed here. Or on the STSWine site (with more pictures!) [click here](#). Pour a glass and enjoy

...I'D LIKE A BOTTLE OF BOLLINGER RD AND SOME BELUGA CAVIAR...

Few things personify the Craig era of Bond as the sight of him swigging a Heineken. In an attempt to broaden the appeal and attract a younger viewer (and to pad the product placement slush-fund), it was decided that for the first time ever in Skyfall, Bond should pound a beer. James Bond's ultra-functioning alcoholism is well established, and when he is not ripping the palate off himself with vodka martinis, he drinks wine. In reverse chronological order, we look at Bond's relationship with wine. Culinary accompaniment, aphrodisiac, weapon, or as a tool to snuff out a baddie, Bond is typically inventive in his consumption. And, in the parlance of our time: spoiler alert.



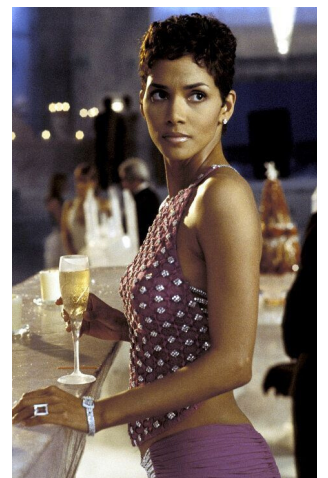
Champagne is always the focus. Ian Fleming was quite a boozehound himself, and when he wasn't smashing wild turkey with Ernest Hemingway up the road in Cuba (or bitching about him behind his back apparently) he was devouring a bottle of gin a day. His wine tippie of choice was Champagne, and his favourite was Taittinger. In the original novels Taittinger is Bond's over-arching bubble of choice. Taittinger has played only a minor role in the films. Moët's premium cuvee Dom Perignon was ever present during the 60's. Original producer Cubby Broccoli's penchant for Bollinger helped establish it as the choice of fizz in the '70's before he entered an official arrangement with Christian Bizot, the head of Bollinger in 1979 for Moonraker (incidentally a pioneering film in the art of product placement).



Craig does not just chug beers. In addition to coining the Vespa Martini, he hits 50 year old Macallan, plays scorpion tequila and drinks quite a lot of wine. He is in fact, the most booze soaked Bond of them all. Like his predecessors Daniel Craig places huge importance on Champagne, and while he will always order their top cuvee (which are always specific vintages) it is done in an of course Bollinger RD/Grand Anee, who do you think I am? Sort of a way. Very Craig. Far more interesting however, is his choice of red. On the train to Montenegro in Casino Royale when he first meets Vesper Lind, they enjoy a bottle of Chateau Angelus 1982, a vintage generally regarded as the best ever. Accounts differ as to who approached whom, though the Broccoli family already had a long established friendship with the family behind Chateau Angelus. Undisputable though, is the impact on sales and reputation Bond had on the wine. Angelus eventually moved up the classification from Grand Cru classe B to A, not the first time 007 has facilitated such a rare change in Bordeaux's appellation hierarchy (to that we venture later). Angelus' owner described the impact of its appearance in the film as extraordinary. Chateau Angelus made another appearance in Spector, this time the 100 point 2005 vintage.

...MOJITO?...

If you were to be kind to Pierce Brosnan, you could say that he created an ample pastiche of James Bond, honed from those that came before him. Having arrived at the franchise low-point in the 90's, poor Pierce seemed to get a bit of a raw deal. In M's office upon meeting his new boss, he suggests there may be a bottle of Brandy somewhere left by her predecessor, his new M curtly tells him she prefers bourbon. Judy Dench memorably proceeds to tear him a new one, Brosnans Bond bearing the brunt of decades of sexism and misogyny. Alcohol wise, Pierce seems simply to fulfill marketing obligations, even drinking straight Smirnoff at one stage. The contractually obliged appearance of Bollinger appears once a film and sadly his most authentic drinking experience is probably a Mojito, which he drinks with Halle Berry's dreadfully written but charmingly performed character Jax over a MonteCristo cigar. (He does request a Bollinger 1961 upon being released from a North Korean prison but we don't see if he actually gets it).



007 DRINKING WITH BOND

...THE BRAND ON THE LIST WAS QUESTIONABLE SO I TOOK THE LIBERTY OF CHOOSING SOMETHING ELSE...

Daniel Craig's scowling James Bond is augmented with a hefty portion of pouting, betraying a rather over-performed aspect to our current Bond. As a reaction against Brosnan's soft touch and a nod to the raw original though, it is admirable. In comparison to Timothy Dalton's glowering ocean of aggressive testosterone though, Craig is positively cheery. In an effort to provide a counterpoint to the wink wink nudge nudge nature of Roger Moore's Bond, Dalton decided to go dark and emulate the true Bond - Fleming's Bond. He is wildly successful in this regard.

In *The Living Daylights* (one of the last authentic spy films ever made) and then the ill-judged, violent and over-15's rated *License to Kill*, Dalton is limited to several martini's and a couple of Bollinger mentions. He does throw some shade at M's choice of Champagne when bringing a hamper of goods to a KGB defector de-brief: the brand on the list was questionable sir, so i took the liberty of selecting something else. One wonders what the questionable brand was, or indeed why James Bond was dispatched to pick up lunch from Harrods (itself explicitly name-checked).

In *License to Kill*, after relieving a drug dealer of several million dollars in cash, Bond flies into fictional Isthmus City (almost certainly based of the Manuel Noreiga-era Panama) and checks into the hottest hotel in town, ordering (in addition to fresh flowers every day) a case of Bollinger RD. Bollinger RD is made in tiny quantities and aged for at least 10 years before release, suggesting vintages from the early 70's, but no vintage is ever mentioned when he is ordering. Though when one is drinking RD one does not quibble about vintage, does one?

...I'LL NEED A BOTTLE OF BOLLINGER, 2 GLASSES...

As we have covered, Roger Moore was a softer Bond. Curiously, he is never more badass than when wine comes into the equation, and it does frequently. In his first outing as James Bond, he orders some Bolinger from room service though does not specify a specific wine. (In keeping with the extraordinary casual racism in the film, 007 may have presumed that this small hotel on the fictional island of San Monique may have been short on prestige cuvee). Busily defrauding virginal girls of their innocence and culturally appropriating everything in sight, Bond has little time for wine though he does find time to get charged extra for having no ice in his bourbon in a bar in Harlem and drinks a Sazerac in New Orleans.



The Man With The Golden Gun is a veritable wine feast. In the opening scene, Scaramanga and Ms Anders are enjoying a bottle of Dom Perignon at the beach. Interestingly, there is also a bottle of Guinness on the table, whether the man with the golden gun is enjoying black velvet (guinness and champagne) is unclear. Later in the movie at dinner Bond is served Phu Yak, a Thai sparkling wine and he does not make too much of an effort to hide his disgust. 007 surprises Ms Anders in the shower with a bottle of Dom Perignon before assaulting her and extracting information on her lover Scaramanga.



When Bond lands on Scaramanga's island at the end of the film he is greeted by a beaming Niknak who presents a Dom Perignon 62, which is opened spectacularly by Scaramanga with a Colt .45. At lunch with Ms Goodnight (...I like a girl in a bikini, no concealed weapons...) Bond recommends his host add their lunch wine to his cellar because it is slightly reminiscent of a '34 Mouton - the recently elevated 1st growth Bordeaux. In the final scene as Bond and Goodnight are about to celebrate a job well done, Niknak heartbreakingly flings two dozen bottles of wine and Bond and Goodnight. Given what had gone before in this outing, one can only imagine this was rather fine wine. For this abomination, Bond stuff the psychotic dwarf into a suitcase.

007 DRINKING WITH BOND



...WHEN ONE IS IN EGYPT, ONE SHOULD DELVE DEEPLY INTO ITS TREASURES...

The Spy Who loved me opens with stunning imagery as Bond skis apparently to his death, right off the side of a mountain before revealing the union jack parachute kickstarting Monty Norman's score and title cards. Spy contains very little wine drinking. At the end though, after dispatching the baddie and making his getaway on a submarine escape pod with Russian agent Triple X (played by Beatles' drummer Ringo Star's wife) Bond finds an ice bucket with Champagne ready to go and reflects: Maybe I misjudged Stromberg, anyone who drinks Dom perignon '52 can't be all bad. Quite.

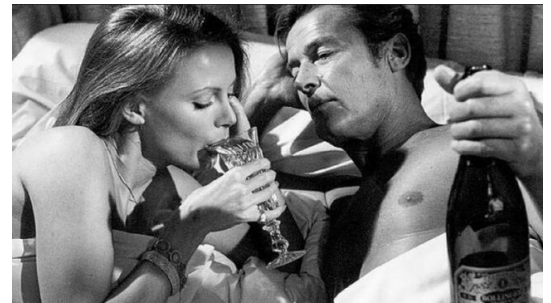


Bollinger had become James Bond's official drink in Moonraker. We get several glimpses of the iconic cuvee throughout the film, but the best moment is when, upon inspecting the contents of the ice bucket he tells Dr Goodhead (yes, really) Bollinger! '69, you were expecting me. Recently rehabilitated by love, the baddie Jaws, who has previously been mute actually finds a bottle of Bollinger in the wreckage of Drax space station, opening it with his beastly silver teeth before toasting: well, here's to us.

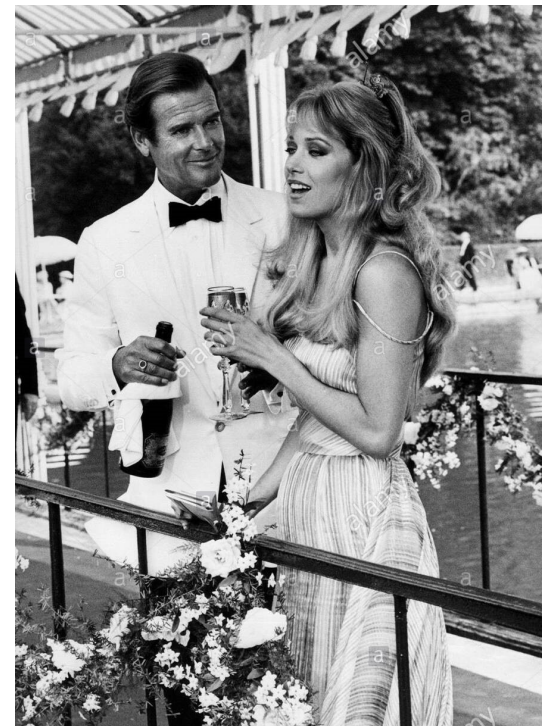


...THAT'S A LITTLE SCENTED FOR MY PALATE...

If you really thought about it, In For Your Eyes Only, you could have figured out the baddie very quickly via the following exchange on wine. Bond has a dinner meeting with a contact well known to, and well trusted by her majesty's government - Greek industrialist Haris Kristatos. Bond rather nonchalantly rejects the wine suggestion from Kristatos who wants to showcase a Ribolla by a producer from Cepholina, his home town. 007 shuts him down, suggesting that it is far too scented for his palate, ordering something else. Kristatos does not bat an eyelid, and Bond does not break his gait, ordering something else presumably magnificent. This kind of vinous smackdown would not be inflicted on a true ally, and a true ally would not have taken it lying down. Was there anyone who guessed Kristatos was the baddie based solely on this wine exchange? There must have been. (That particular producer still touts the association nearly 40 years later).



Long in the tooth does not go far enough in describing Roger Moore's tenure in the early 80's. The toupee and eyelid surgery that Cubby Broccoli invested in to flog this fine mare only served to make things worse and sadly Roger's last two outings were a source of regret for the great man before he died. If you are a fan of a certain age and disposition though, Octopussy and A View to A Kill will rank amongst your favourites. During an Eiffel Tower meeting with Inspector Aisheel Aubergine (yep) Bond blind tastes the Champagne and correctly judges it to be Bollinger '75 (no mention of Cuvee). His guest orders a Chateau Mouton 1969 which Bond to be an excellent choice. The truth is though that '69 was not all that. Either Bond was being polite or he was out of touch and tired. Moore always regretted staying on that long, very few fans regretted it though, and his extravagant knowledge of wine and taste will ring through the ages.



007 DRINKING WITH BOND

...I ALWAYS PREFERRED THE '53 MYSELF...

Connery to many is the quintessential Bond. Along with extraordinarily good looks, he added an athleticism and physicality that will simply never be matched. As a Scot he seemed to revel in the English gentry that the character needed, almost playing it as parody but never going over the top. Fleming balked at the casting initially, calling Sean Connery working class, who in turn called Fleming a snob. Fleming's mind was quickly changed after Dr. No however, and the last couple of Bond novels that he wrote saw the character of Bond change to mirror Connery's playful humour. Connery imitated art and then art imitated Connery.

Sean Connery the working class hero is the ultimate wine Bond. In Dr No there is little to speak of until we get to Dr. No's island of Crab Quoy. At dinner, as the guards manhandle Honey Ryder from the dinner table, Bond stands up and nearly clubs one of them with a bottle. Calmly Dr No announces that: it's a Dom Perignon '55 Mr Bond it would be a pity to break it. 007 nonchalantly sits down and says that he prefers the '53. This seems to rile Dr. No up who announces that he has misjudged Bond and calls him a stupid policeman. Records are sparse from this time and while 1955 was indeed a classic vintage, there is some evidence to suggest that '53 was a connoisseurs vintage. There is also some empirical evidence to suggest that this was a bit of a flub by the film makers. Given Dr No was filmed early in 1962 and Dom requires 8 years of ageing before release, it is unlikely that they were in fact drinking the '55, though I could not find confirmation. It certainly irritated Dr. No and Bond is beaten badly and thrown into a cell for his trouble.



...RED WINE WITH FISH, WELL, THAT SHOULD HAVE TOLD ME SOMETHING...

From Russia with Love was the last film that JFK watched before he died, or at least the last film he watched that he saw fit to shout about, naming it his favourite film ever. At the start of the film, Bond chills a bottle of Taittinger (may be Comte - their prestige cuvee) on a piece of string in the river with his toe while he canoodles Ms. Sylvia Trench in a small punt boat. Journeying through a myriad of poor Eastern European countries that no longer exist, Bond sticks to spirits mostly, though he does try some gypsy wine straight out of the bottle: I'll take care of this filthy stuff. During the train ride at the end we get one of Bonds finest wine moments. Having met KGB agent Grant, posing as MI6 agent Nash, they go to the dinner cart where Bond orders some Taittinger Blanc de Blanc for him and Tanya - a fab match for the sole he has just ordered. Nash orders a Ricasoli Chianti. Although Baron Ricasoli is a totemic producer in this famous region, Bond realises too late that no self-respecting MI6 man would have ordered such an aberration. Red wine with fish, that should have told me something, he says to himself disappointingly as Nash points a pistol at him. He obviously prevails in the ensuing dust up.

Goldfinger contains some of the most iconic imagery of all time. From Auric Goldfinger himself, to Oddjob, to Pussy Galore and ejector seats, it is generally seen as the zenith for Bond stereotyping. Bond shows off his expertise in Brandy early in the film when he suggests that a rather disappointing Brandy is a 30 year old Fine (fine Brandy) indifferently blended, with an overdose of bon bois (an outlying area to the centre of Brandy production that yields poorer fruit). M gruffly admonishes him, Colonel Smithers is giving the lecture, 007. Perhaps the most iconic image of the film is that of Jill Masterson covered head to toe in gold paint. Having invited her back to his suite for Dom Perignon, Bond notices that the bottle has lost it's chill and says he will get a fresh one. When Jilly queries whether this is necessary we get one of the all time great Bond quotes: My dear girl, there are some things that just aren't done, such as drinking Dom Perignon '53 above the temperature of 38 degrees Fahrenheit. That's just as bad as listening to the Beatles without earmuffs. (It may have been ok in the 60's, but 38 degrees Fahrenheit is FAR too cold to drink fine Champagne by any standard).



007 DRINKING WITH BOND

Thunderball is shockingly short of any wine, but there is an Irish connection worth making note of. Dun Laoghaire born Kevin McClory helped Fleming Bond for the screen and specifically helped write Thunderball. Court cases were brought and settled and McClory won the rights. Never Say Never Again, an alternative Bond film based on the Thunderball treatment was made, starring Connery, 12 years after his last turn as Bond. Embarrassingly the glossy 80's flick starring Kim Basinger as Domino had the largest box office opening for any Bond film until that time, but it has aged less well. McClory died in 2006 and the decades long litigation was settled with his estate in 2013, allowing the reappearance of Blofeld.

...MR OSATO BELIEVES IN A HEALTHY CHEST...

You Only Live Twice marked Connery's (initial) final outing as Bond and as an inside joke of sort, he is killed in the opening scene, his death faked to give him some breathing room. Dom Perignon is the order of the day, though we sail close to the wind again with release dates, given it is the '59 they drink in 1967. Enjoying a glass in the morning, Osato (Specter number 2) says he has a glass every morning as it adds a sparkle to the day. Bond drinks a lot of Saki and has a vodka martini incorrectly made for him - stirred not shaken. Ye Gods.



Underwear model George Lazenby took over from Connery for one ill-fated adventure, prompting the producers to beg Connery to come straight back for Diamonds are Forever. Connery was coaxed back with an extraordinary sum of money and seems a little out of shape and disinterested during proceedings here, but he is worldly and shows off his wine knowledge to devastating effect. During a briefing on diamond smuggling he accepts the a glass of Sherry and comments that it is an unusually fine solera, a '51 if I am not very much mistaken. Seeing blood in the water, M immediately tells Bond that there is no vintage for Sherry. I was referring to the original vintage, on which the Sherry is based, Sir....1851. In the final scene of the movie, Bond is suspicious of the strange waiters that bring him and Tiffany Case a meal compliments of Mr Willard White. The lead henchman, not knowing his wine falls into Bonds trap. 007 asks why he would not have served a Claret with such a fine meal. The henchman offers that their cellar is poorly stocked of Clarets. Chateau Mouton Rothschild is a Claret. And I've smelt that aftershave before, and both times I've smelt a rat. Bond has exercised the ghost of From Russia With Love and correctly snuffed out the baddie via knowledge of fine wine. He smugly enjoys the victory a moment too long and nearly gets impaled by one of them, but he of course prevails.



...SULPHITES. NO SULPHITES...

Diamonds are Forever came out in 1971. Just 18 months later Mouton Rothschild was elevated to first growth from second growth, and this remains the only instance of a re-classification of Bordaeux's 1855 appellation law. While Baron Rothschild had been campaigning tirelessly to have it elevated, it is no stretch to suggest that its Bond association helped. Along with the re-organisation of St Emilion to elevate Angelus, as well as boosting sales of Dom Perignon and then Bollinger, creating huge commercial interest in prestige cuvees, Bond has left an indelible mark on the world of wine. What next though? Craig is retiring after the imminent No Time To Die. Will the next Bond enjoy the same wines? Perhaps it will be time to modernise Bonds wine of choice. Maybe James Bond will dig natural wine and Pet Nat sparkling, biodynamic fruit and sustainable farming. Are we ready for Bond to fret about the sulfite content of his wine? No. Realistically no matter how revamped the character gets, as long as there is Bond he will drink Champagne and Bordeaux.

