

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine/shippers since
1858

BOLLINGER ROSÉ

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

DETAILS OF PRODUCTION

Bollinger Rosé demonstrates unique blending and red-winemaking skills: a true alchemy and a very technical wine. Since Bollinger Rosé was created in 2008, the Poirier Saint-Pierre and Montboeuf plots, in Verzenay, are worked in the same style as the Côte aux Enfants plot to complete the production. A small amount (between 5 and 6%) of Pinot Noir is vinified as red wine, helping to add a powerful element to the finished wine.

TASTING NOTES

Bronze tones. On the nose, hints of red currant, cherry and wild strawberry along with a spicy touch, not unlike Special Cuvée. The palate has good structure, length, depth and vivacity, with a tannic finish due to the addition of red wine. A velvety mousse and lingering flavours of wild berries.

HOW TO SERVE

Best served between 10 and 12°C. Pairs well with a plethora of foods. Lobster, salmon and Asian cuisine with minimal spice along with fruit based desserts: fruit soup, strawberry tart, and raspberries. With its intimate and unusual flavours, Bollinger Rosé can be served for afternoon tea, Bollinger-style.

“93/100. This refined rosé shows verve, offering finely meshed flavours of dried black cherry and pomegranate fruit, with orange zest. A vein of smoky minerality gains momentum on the lasting finish.”

ALISON NAPJUS, WINE SPECTATOR, NOVEMBER 2013
BOLLINGER ROSÉ

www.champagne-bollinger.com/en_UK

VINTAGE NV
STYLE Champagne
BLEND OF GRAPES 62% Pinot Noir 24% Chardonnay 14% Meunier Over 85% Grands and Premiers Crus
WINEMAKER Gilles Descôtes
ALCOHOL 12%
DOSAGE Moderate, 7-8g/l

