

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.

“DEEP RED-BERRY NOSE, PLUS SOME NECTARINE, SPICE AND CANDIED-ORANGE NOTES. POWERFUL AND FRESH, THE HINT OF TANNIN FROM THE RED-WINE COMPONENT OF THE BLEND NEATLY BALANCED BY THE CREAMINESS. EXCELLENT TEXTURAL COMPLEXITY, THEN A LONG, DELICATELY SPICY AND MINERAL FINISH.”
93 POINTS

JAMES SUCKLING, JAMESUCKLING.COM
DECEMBER 2021

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 Denis Bunner
ALCOHOL 12%
DOSAGE Moderate, 7-8g/l

