

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

BOLLINGER LA GRANDE ANNÉE ROSÉ

DETAILS OF PRODUCTION

La Grande Année Rosé is another expression of La Grande Année, enhanced by the addition of a unique red wine from the Côte aux Enfants. This iconic Aÿ vineyard, owned entirely by the Maison, is only vinified to make red wine when grapes achieve optimal ripeness.

2015 was an excellent year. The delicate texture of the 2015 cuvées produces exquisitely harmonious wines. La Grande Année Rosé reflects the savoir-faire and expertise of Maison Bollinger, creators of a cuvée that is as exceptional as it is pure.

La Grande Année Rosé 2015 is a blend of 11 crus, predominantly 62% of Pinot Noir from Verzenay, Aÿ and Mareuil-sur-Aÿ and 38% of Chardonnay from Chouilly and Avize. The blend includes 5 % red wine from La Côte aux Enfants parcel.

Fermentation takes place entirely in oak barrels and the wine is aged, sealed with a natural cork, for more than twice the time required by the appellation.

TASTING NOTES

Delicate pink reflections. A nose full of primary aromas, offering a delicious composition of fruit flavours, blending strawberry juice, mandarin and rhubarb. Silky, the prelude to a voluptuous, juicy wine. On the palate, stone fruits set the tone ahead of a finish full of blood orange notes, a harmonious combination which shapes a tannic and elegant structure. A delicate hint of oiliness on the finish brings the tasting to a close.

HOW TO SERVE

Refined and generous, La Grande Année Rosé 2015 enhances the most exquisite culinary experiences in a perfectly executed food and wine pairing. To highlight its unique style and aromas, we recommend you serve this wine between 8 and 10°C.

You can enjoy La Grande Année Rosé 2015 right away, or choose to age it further in the cellar. Both La Grande Année and La Grande Année Rosé are prestigious gastronomic wines which complement distinctive dishes with bold flavours such as wild game, foie gras, and red berries. Their unique texture is a celebration of the most exquisite feasts. Their luscious richness is perfectly balanced by an elegant note of bitterness.

VINTAGE
2015

STYLE
Champagne

BLEND OF GRAPES
62% Pinot Noir
38% Chardonnay

WINEMAKER
Denis Bunner

ALCOHOL
12,5%

DOSAGE
Moderate, 8g/l

