

Bollinger Rosé

Fresh as a rosé,
balanced as a Bollinger



Production

Blend: 62% Pinot Noir; 24% Chardonnay, 14% Meunier.

Only 5 to 6% red wine added due to its power:

Over 85% Grands and Premiers crus.

Exclusive use of the cuvée.

Maturation: Cellar aged for more than twice the time required by the appellation.

Dosage: Moderate, 7 to 8 grams per liter.

Red wine as an agent of style.
Addition of only 5% red wine
from the vineyards of Verzenay and Aÿ.

Sensations

To the eye: A bright rosé with subtle golden hues.

To the nose: The nobility of red berries: hints of red currant, cherry and wild strawberry; a spicy touch, not unlike Special Cuvée.

On the palate: A subtle combination of structure, length and vivacity, with a tannic finish due to the adjunction of red wine; bubbles as fine as velvet; flavours of wild berries.

Food pairings

Crayfish, lobster, one-side cooked salmon.

Japanese cuisine or not-so-spicy Asian cuisine.

Fruit based dessert: fruit soup, strawberry tart, raspberries.

Our advice

With its intimate and unusual flavours, Bollinger Rosé can be served for afternoon tea, Bollinger-style. It is also perfect for a picnic on a summer afternoon, as a predinner drink or served with a fruity and tart dessert. To fully appreciate its unique style, bouquet and aromas, Bollinger Rosé is best served between 8 and 10°C. Enjoy it now!

History

The Bollinger House also makes magnificent red wines, such as the legendary Côte aux Enfants, in Aÿ. 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... Because only great wines make great champagnes.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY