

BOLLINGER ROSÉ 2006

THE UNIQUE EXPRESSION
OF THE 2006 VINTAGE BY BOLLINGER



PRODUCTION

Blend: 72% Pinot Noir, 28% Chardonnay. 7% red wine. Only 9 crus, 84% Grands crus and 16% Premiers crus. Fermented entirely in barrels.

Maturation: cellar aged for more than 10 years.

Dosage: low, 6 grams per liter.

A wine that embodies all of
Champagne Bollinger's standards of quality

SENSATIONS

To the eye: a brilliant salmon-pink colour.

To the nose: subtle aromas that open with warm tobacco, chocolate, mocha and roasted coffee notes. This is followed by the fragrance of dried flowers and peony, and finally dried fruit and fruit compote notes, especially quince.

On the palate: a fullness that strengthens the density of the wine, mature aromas, fruit jellies and honey. A great deal of length on the palate and a wonderfully fresh finish with notes of blood orange and mandarin peel.

HISTORY

2006 inspired the Cellar Master to blend a unique cuvée, one that would be able to fully express the identity of the vintage. The great 2006 harvest also gave the opportunity to make an exceptional red wine, one of the great savoir-faire of the House and a symbol of its expertise with Pinot Noir. Bollinger Rosé 2006 is the very first limited edition vintage that is exclusively dedicated to a rosé at Champagne Bollinger.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY