

# 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