

# La Grande Année Rosé 2012

## Textured and Gourmet

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### Production

**Blend of the 2012 vintage:** 67% Pinot Noir, 33% Chardonnay.

21 crus: Mainly Aÿ and Verzenay for Pinot Noir; Le Mesnil-sur-Oger and Oiry for Chardonnay. 5% red Côte aux Enfants wine.

Exclusive use of the cuvée.

Fermented entirely in barrels.

At Bollinger, only very high quality harvests become a vintage: the exceptional 2012 vintage led to Bollinger creating expressive wines that were simultaneously full, fresh and complex.

**Maturation:** Sealed with a natural cork and cellar aged for more than twice the time required by the appellation.

**Dosage:** Moderate, 8 grams per litre.

The subtle blend of a great champagne  
and a unique red wine.

### Sensations

**To the eye:** A delicate rose derived from La Côte aux Enfants Pinot Noir.

**To the nose:** Aromas of redcurrant and black fruits accompany lovely notes of citrus.

**On the palate:** A great deal of delicacy. The freshness and creamy texture are prolonged by a racy finish.

### Food pairings

La Grande Année Rosé is best enjoyed with savoury dishes.

Duck breast filets, quail, pigeon or guinea fowl.

Venison sauce Grand Veneur.

Exotic or oriental cuisine.

### Our advice

La Grande Année Rosé 2012 is a powerful and complex champagne which enhances and complements perfectly the subtlest gourmet experiences. To fully appreciate its unique style, bouquet and aromas, this wine is best served between 8 and 10°C. You can enjoy La Grande Année Rosé 2012 right away, or choose to age it in your cellar.

### History

La Grande Année Rosé is an alternative expression of La Grande Année, transformed by the addition, at blending, of the unique red wine from La Côte aux Enfants. The emblematic single plot of the House, located in Aÿ, produces still red wine only when the grapes reach perfect ripeness. After vinification in small aged oak barrels and a prolonged ageing on its lees, even today every bottle of La Grande Année Rosé is riddled and disgorged by hand. This reflects all the expertise of the House, able to create a cuvée whose quality is matched only by its rarity.



CHAMPAGNE  
**BOLLINGER**

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

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