CHAMPAGNE BOLLINGER

La Grandé Année Rosé 2007

Champagne, France

ESTATE

Bollinger is an icon in Champagne, all the more remarkable because its reputation rests entirely on the quality of its extraordinarily distinct Champagnes. Very simply, Bollinger is the outlier. The rigorous, obsessive attention to detail and preservation of artisanal, almost absurdly labor-intensive practices, makes Bollinger both a guardian of the past and, as we see with each passing year, the beacon of the future.

WINE

Lily Bollinger agreed to a Bollinger rosé under one condition, it had to be extraordinary, and that is how La Grande Année Rosé was born: the subtle blend between a great vintage Champagne and a red wine from a unique plot, the legendary Côte aux Enfants.

VINEYARD

Soils: 92% of the fruit was sourced from Grand Cru villages and 8% from Premier Cru villages, from a total of 14 crus. 5% of the Pinot Noir comes from one of the House's emblematic vineyard, La Côte Aux Enfants, located in the village of Aÿ.

Farming: Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste, and planting hedges and orchards to encourage biodiversity.

Grape Varieties: 72% Pinot Noir and 28% Chardonnay

WINEMAKING

Vinification: The blend is vinified entirely in older oak barrels, and undergoes its second fermentation under cork, rather than on crown capsule. 5% of still red wine from the Côte aux Enfants vineyard is added.

Aging: 6 years on the lees, more than twice the time required by the Appellation. *Dosage:* 7 g/liter

VINTAGE

Climate: At Bollinger, only very high quality harvests become a vintage: The year 2007 was an exceptional one, revealing a very refreshing Champagne that brings out the full impact of the fruit. Cooler temperatures and rain in August slowed down the maturation of the grapes. The sun returned later in the month, together with a cold, dry wind which contributed to a healthy, high-quality harvest.



GRANDE ANNEE

BR

BOLLINGER

ROSÉ - 2007

WINE ADVOCATE

"Very fresh and elegant on the palate, this is a full-bodied, dense, complex and structured rosé with a long, intense and well-structured finish that reveals the youthful soul of this fresh and chalky 2007. This is a long-distance runner and surely a wine to have with poultry dishes such as duck or pigeon. It will strongly benefit from further bottle aging."