

LA GRANDE ANNÉE ROSÉ 2007

THE SUBTLE BLEND OF A GREAT CHAMPAGNE
AND A UNIQUE RED WINE



PRODUCTION

Blend of the 2007 vintage: 72% Pinot Noir, 28% Chardonnay.

14 crus: mainly Aÿ and Verzenay for the Pinot Noir; Cramant and Oger for the Chardonnay - 92% Grands crus and 8% Premiers crus.

6% red Côte aux Enfants wine.

Exclusive use of the cuvee. Fermented entirely in barrels.

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.

Maturation: Cellar aged for more than twice the time required by the appellation. Sealed with a natural cork whilst ageing.

Dosage: Low, 7 grams per liter.

The quality and power of a red wine produced
from the legendary Côte aux Enfants,
a single plot of Aÿ Grand cru Pinot Noir

SENSATIONS

To the eye: A delicate coral tint.

To the nose: Redcurrant and dried fig aromas accompanied by a minty touch: notes of blond tobacco and dried flowers.

On the palate: A wine with fine, delicate flavours; notes of mirabelle plum, kirsch and freshly cut grass; a beautiful aromatic structure.

FOOD PAIRINGS

Duck breast filets, quail, pigeon or guinea fowl.

Venison sauce Grand Veneur.

Exotic or oriental cuisine.

Rhubarb and red berry crumble.

OUR ADVICE

La Grande Année Rosé 2007 enhances and complements perfectly the subtlest gourmet experiences. This powerful and complex champagne is perfect for a romantic dinner, adding a touch of infinite seduction. To fully appreciate its unique style, bouquet and aromas, La Grande Année Rosé 2007 is best served between 8 and 10°C. You can enjoy La Grande Année Rosé 2007 right away, or choose to age it in your cellar.

HISTORY

Madame 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 unique blend between a great vintage champagne and a red wine from a unique plot, the legendary Côte aux Enfants. To produce a red wine of such high quality in the champagne region is a challenge: a rare treat, a true Bollinger.

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY