



CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

La Grande Année Rosé 2005

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

95% of the fruit was sourced from Grand Cru villages and 5% from Premier Cru villages. 5% of the Pinot Noir comes from one of the House's emblematic vineyard, La Côte Aux Enfants, located in the village of Aÿ. The Chardonnay is from Avize, Chouilly and Mesnil-sur-Oger. 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. 6% of still red wine from the Côte aux Enfants vineyard is added.

Ageing: The wine spent approximately 6 years on the lees, which is more than twice the time required by the Appellation.

Dosage: 6 g/liter.

VINTAGE

2005 was a warmer than usual season. Like 2004, it was a dry year, with annual rainfall well below average. There were many hot days, particularly in June and July. September began with rain, but ended dry and sunny, promising a high-quality harvest.

JAMES SUCKLING

"A good rest on lees in the cellar through to May 2015 has seen this salmon-colored rosé develop a wealth of dried porcini mushroom aromas that really make a savory statement. It's gently smoky and shows some dried cherry fruits too – a gastronomic dream! The palate's smoothly cut with creamy red-cherry-fruit flavors and hints of pink grapefruit. It freshens into the finish. Thanks especially to a complex layered structure, this really is a brilliant rosé."

96