

CHAMPAGNE BOLLINGER

Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



Brut Rosé NV

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

In the same way that Bollinger's Special Cuvée stands apart from other non-vintage Champagnes, the Bollinger Rosé is undoubtedly an exception for Rosé Champagnes. Considered a hidden gem within the portfolio, Bollinger did not release a non-vintage Rosé until 2008 and have heavily restricted production since. The wine begins its life with the same meticulous vineyard and harvesting processes as the Special Cuvée, but diverges in the cellar with the addition 5-6% still Pinot Noir. This small addition becomes symbolic of Bollinger's specialty as the Pinot Noir house; the still red wine is so powerful that only half of what is normally used in a typical Rose champagne is required. The house's signature style takes the center stage: red fruits join the wine's conversation and dance vibrantly into a finish that has just a hint of perfectly ripe tannin and the deep complexity of the wine shines through transparently.

VINEYARD

Soils: The Bollinger vineyards cover 405 acres, providing roughly 60% of their product. 85% of the grapes are sourced from Grand Cru and Premier Cru villages.

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.

WINEMAKING

Variety: 62% Pinot Noir, 24% Chardonnay, 14% Meunier

Fermentation: A remarkable 30% vinified in used oak of 228 liter and 400 liter casks up to 40 years old.

Aging: 30-36 months on the lees, with the final blend consisting of approximately 50% reserve wines ranging from 5-15 years. Aged 8 months in barrel after red wine is added.

Dosage: 7-8 g/L

Wine Spectator

93

"A polished rosé Champagne, effortlessly layering well-cut acidity, a finely detailed mousse and graphite-laced flavors of raspberry, Marcona almond, kumquat and toast point. Sneakily long and minerally on the finish, bringing you back for sip after sip." - ALISON NAPJUS

94

Wine & Spirits

94

James Suckling

93

Wine Advocate

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