

La Grande Année Rosé 2014

Length and Refinement

Production

Blend of the 2014 vintage: 63% Pinot Noir, 37% Chardonnay.

19 crus : Mainly Aÿ and Verzenay for the Pinot Noir; Chouilly and Oiry for the Chardonnay. 5% red Côte aux Enfants wine.

Exclusive use of the cuvée.

Fermented entirely in aged oak barrels.

At Bollinger, only very high quality harvests become a vintage : the 2014 vintage gave rise to a wine that is simultaneously precise, refined and complex, in terms of both its minerality and exceptional length.

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: An appearance with pinkish glints.

To the nose: A real mosaic of fruit: aromas of raspberry, wild strawberries, cherries, etc. Notes of peach and quince complete this fruity bouquet.

On the palate: This wine is characterised by its creamy effervescence, splendid volume in the mouth and long aromatic persistence. Its wonderful acidity and sea-air characteristics appear alongside flavours of orchard fruits and berries.

Food pairings

Bluefin tuna tataki with cherries and wild strawberries.

Blue lobster with raspberries and wild strawberries.

Roast duck breast with apple and quince compote.

Our advice

Refined and with excellent length, La Grande Année Rosé 2014 enhances the finest dining experiences to create perfectly aligned pairings. 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 2014 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. 
ENJOY RESPONSIBLY