



LA GRANDE ANNÉE ROSÉ 2002

Details of Production: The first fermentation was done in small oak casks (205, 225 and 410 litres), lot by lot, cru by cru, grape variety by grape variety. This allows Bollinger to use a very strict selection process. Bollinger only uses old casks (5 years old or older) to ensure that neither tannin or oak flavours are imparted to the wines. This method increases both the aromatic complexity and the ageing capacity of such wines.

Grande Année Rosé ages in the cellars under natural cork. After bottling, the second fermentation and the ageing in the cellars is done using a real cork stopper, which ensures a better barrier against oxidation than the crown cap. This process, quite unique in champagne, is a guarantee of freshness and allows the aromas to keep their bouquet and clarity.

After disgorgement by hand, the Grande Année Rosé will rest for a minimum of three months before shipment. This is necessary for the wine to assimilate the 'liqueur d'expédition' and recover from the shock created by disgorgement.

Blend of Grapes: 73 % Pinot Noir, 27% Chardonnay (The addition of 6.5 % Pinot Noir from La Cote Aux Enfants and vinified as red wine gives the blend its colour and its ripeness).

Colour: Ruby red.

Aroma: Intense wild red berries with biscuits.

Palate: Full-bodied fruit flavours with a long structured finish.

How to Serve: Perfect with duck breast, pink lamb, sushi and red berry crumble.

"I was floored when I first tasted this stellar wine. The cavalcade of flavours is frankly stunning and the colour is a feast for the eyes. Sensual nuances of wild red fruits rush at you from all angles, tantalising every flavour receptor in your being. Swallow and the world is a better place, but not as good as it is after another sip. It really is this good."

Matthew Jukes, Daily Mail, February 2007