

# 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.



## La Grande Année Rosé 2012

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

The fruit is sourced from 21 different Crus — the majority of the Pinot Noir comes from Aÿ and Verzenay, and the Chardonnay from Le Mesnil-sur-Oger and Oiry. *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*: 67% Pinot Noir, 33% Chardonnay

*Fermentation*: All wine is vinified in small neutral barrique. Bollinger is the only remaining Champagne producer with a cooper on staff who repairs in excess of 300 barrels per year.

*Aging*: Cellar aged for more than twice the time required by the appellation. Second fermentation takes place for more than 9 years on the lees in bottles with natural corks. Riddling and disgorging are performed entirely by hand.

*Dosage*: 8 g/L

*Alcohol*: 12%

### VINTAGE

The year was characterized by cool and contrasting weather conditions. Short periods of warm, dry weather alternated with cooler months throughout the entire growth cycle of the vine. Flowering occurred around mid-June. After a cloudy month of August, ideal conditions gradually set in during September to perfect a slow and harmonious maturation of the grapes. The beautiful dry and cool weather continued during the harvest and contributed to the impeccable sanitary state of the grapes.

## Wine Spectator

"Enticing aromas and flavors of wild strawberry, apricot and Macadamia nut are woven with accents of saffron, ground ginger, honey and orange peel in this seamlessly knit rosé in a vinous style. Satiny in texture, with an overall grace that belies the powerful tension and focus throughout, driving the lasting finish."

- ALISON NAPJUS, 10/2020

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