

CHAMPAGNE BOLLINGER

\$135.25

* Suggested retail price

Bollinger Rosé

 Sustainable

	Product code	10955741
	Licensee price	\$117.42
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Subregion	Montagne de Reims
	Classification	Not applicable
	Varietal(s)	Pinot Noir 62 %
	Varietal(s)	Chardonnay 24 %
	Varietal(s)	Pinot Meunier 14 %
	Alcohol percentage	12%
	Colour	Rose
	Sugar	Brut
	Sugar content	9.8
	Closure type	Cork
	Aging vessel type	On lees
	À boire	Ready to drink

ABOUT THIS WINERY

The Bollinger champagne House has created prestigious champagnes with character, distinguished by their elegance and complexity, since 1829. These outstanding wines are the result of rigorous attention to detail, for Bollinger accepts nothing less than excellence. Each and every detail represents a quest for a certain form of perfection. This uncompromisingly independent spirit, dedicated to unostentatious achievement.

TASTING NOTES

To the eye: A bright rosé with subtle golden hues.

To the nose: The nobility of red berries: hints of red currant, cherry and wild strawberry; a spicy touch, not unlike Special Cuvée.

On the palate: A subtle combination of structure, length and vivacity, with a tannic finish due to the adjunction of red wine; bubbles as fine as velvet; flavours of wild berries.

Wine and food pairings

Crayfish, lobster, one-side cooked salmon.

Japanese cuisine or not-so-spicy Asian cuisine.

Fruit base...

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990



PRODUCT NOTES

Fresh as a rosé,

balanced as a Bollinger

Since Bollinger Rosé was created in 2008, the Poirier Saint-Pierre and Montboeuf plots, in Verzenay, are worked in the same style as the Côte aux Enfants plot to complete the production... Because only great wines make great champagnes.

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

PRODUCTION NOTES

Blend: 62% Pinot Noir, 24% Chardonnay, 14% Meunier.

Only 5 to 6% red wine added due to its power, from the vineyards of Verzenay and Aÿ.

Over 85% Grands and Premiers crus.

Exclusive use of the cuvée.

Maturation: Cellar aged for more than twice the time required by the appellation.

Dosage: Moderate, 7 to 8 grams per liter.



16.5

La Revue des Vins de
France

18.5

Guide Bettane &
Dessauve

