

CHAMPAGNE BOLLINGER

LA GRANDE ANNÉE ROSÉ 2004

The absolute, undisputed reference
of its category.

The latest gift from Madame Bollinger.



EXPRESSION WITHIN THE RANGE

An extension of La Grande Année, made possible by the rare combination of factors leading to the creation of a great Champagne and a very great red wine of the same vintage.

THE UNIQUE SELLING POINT (USP)

A hundred years of expertise in producing the most emblematic red wine in Champagne. From a single plot of land in the Grand cru in Aÿ, the mythical “Côte aux Enfants”, specifically reserved for its production.

A rare occurrence: because of its quality and its strength, only 5-7% of this wine is added to the blend of La Grande Année.

In Champagne, producing such a high quality red wine is nothing short of a challenge.

THE OTHER POINTS THAT MAKE US STAND OUT

- Wine-growing and wine-production in the Burgundy style (green harvesting, hand sorting during the harvest and then again on tables, pre-fermentation maceration at a low temperature).
- 100% Grands and Premiers crus.
- Exclusive use of the cuvée.
- Sealed with a natural cork.
- Aged in cellars more than twice as long as required by the Appellation rules.
- Riddling and disgorgement entirely by hand.
- Moderate dosage.
- 3-6 months rest after disgorgement.

TASTING NOTES*

On the eye

- Salmon pink with orangey highlights.

On the nose

- Notes of red currant and almonds, then spicy toasty aromas (typical of youth and development).
- The fragrance of the great Pinot Noir grapes from Burgundy.

On the palate

- Surprisingly vinous, but also very fresh.
- Aromas of cherry, or even kirsch, slightly toasty.

*Tasting notes generally noticed

FOOD PAIRING

- Fillet of duck, quail, pigeon, guinea fowl.
- Venison with grand veneur sauce.
- Exotic or oriental food.
- Rhubarb crumble or red fruits.



OCCASIONS FOR DRINKING REASONS TO BUY

- Proof of good taste in a business meal and also more high-class, more demanding gourmet meals.
- A powerful, complex wine offering a greater choice consumption. Infinitely intimate occasions. A candle-lit dinner for example.

SERVING

- In order to bring out its style, finesse and aromas, La Grande Année Rosé 2004 should be served between the temperatures of 10-12°C.

The 2004 grape harvest.

The wine-growing year was marked by the following features:

- The annual average temperature was lower than in the heatwave year of 2003 and also below the ten-year average in the Champagne region. Budding occurred as usual around mid-April.
- The annual rainfall in 2004 was far below the normal level for the Champagne region. However, the second half of August was very wet.
- The conditions gave rise to a fairly low incidence of vine diseases apart from powdery mildew that struck early and significantly. Extensive damage was observed up to the time of the harvest, particularly in the Chardonnay plots.
- Despite a brief episode of frost at the end of May, the potential production – estimated by the number of bunches per vine – was high.
The grapes were swollen by the end-of-season rains and, despite a dry and windy September, the vines struggled to ripen the crop.
Harvesting therefore began at the end of September and continued to mid-October. The Indian summer enabled the Champagne region to harvest grapes free of botrytis.
- At Bollinger, harvesting lasted two weeks from 25 September to 8 October.
The grapes of the Côte aux Enfants were harvested on 5 October with a natural degree in excess of 12°.
- The average yield at harvest in the Bollinger vineyard was 16,898 kg/ha, with an average degree of 9.8° and an acidity of 7.3 g/l.

Blend and scale of crus.

- 68% Pinot, 32% Chardonnay
- 16 crus, including 89% Grands crus, 11% Premiers crus and 5% red wine CAE 2004