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 2014

# 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 Chouilly and Oiry. 5% Pinot Noir from La Côte Aux Enfants

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: 63% Pinot Noir, 37% 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

2014 marked an exceptional year: After the sunniest June in 50 years, which resulted in a fairly early flowering, the months of July, and August in particular, were the coldest for almost 50 years. The two largest Bollinger vineyards – Aÿ et Verzenay – began harvesting five days after the official opening dates. All Bollinger vineyards began harvesting on the same day, the 15th of September. The quality of the grape was definitely there; the acidity was preserved by the cold summer, and parasites were kept at bay by a bright September, which allowed a beautiful maturity. There was a great balance achieved between maturity and acidity in the grape musts.





The 2014 Rosé La Grande Année is airy, gracious and full of energy. Crushed rocks, white pepper, red berry, mint and blood orange lend striking aromatic intensity and presence. Finely cut and taut, [...] The Rosé is blended from a base of the Blanc plus 5% still red Pinot from Bollinger's Coteaux des Enfants vineyard in Aÿ.

- ANTONIO GALLONI, 3/22





Wine Advocate



Wine Enthusiast



Jeb Dunnuck