

CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829



Bollinger Rose NV

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

Only 5 to 6% red wine added due to its power.

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 litre

Food pairings

Crayfish, lobster, one-side cooked salmon.

Japanese cuisine or not-so-spicy Asian cuisine.

Fruit based dessert: fruit soup, strawberry tart, raspberries.

With its intimate and unusual flavours, Bollinger Rosé can be served for afternoon tea, Bollinger-style. It is also perfect for a picnic on a summer afternoon, as a predinner drink or served with a fruity and tart dessert. To fully appreciate its unique style, bouquet and aromas, Bollinger Rosé is best served between 8 and 10°C. Enjoy it now!