



Bollinger - Special Cuvee

Origin : France.

Appellation : AOC Champagne.

Grape Varieties : 60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier.

Tasting Note : Golden, a distinctive sign of the black grapes. Complex aromas. Ripe, spicy fruits. The bubble is very delicate, like velvet. Aromas of pear, brioche and spices. Fresh walnuts.

Food Matching : Poultry, white meat and seafood.



Bollinger - La Grande Année 2004

Origin : France.

Appellation : Champagne AOC.

Grape Varieties : 60% Pinot Noir, 40% Chardonnay.

Tasting Note : Gold colour. It's aromas are a testimony to the barrels it aged in, toasted bread and brandied fruit, notes of exotic spices, rhubarb and stone fruit. Powerful yet soft bubbles, remarkable structure and length.

Food Matching : Grilled fish, with or without sauce, lobster.



Bollinger - Rose

Origin : France.

Appellation : Champagne Rose AOC.

Grape Varieties : 62% Pinot Noir, 24% Chardonnay, 14% Pinot Meunier.

Tasting Note : A combination of the bronze tints of the Special Cuvee and the intense depth of the red wine.

A spicy note which links this wine to the Special Cuvee style.

Food Matching : Ideal partner for an aperitif, will add a sublime touch to red fruit flavoured desserts.