

GRAND RESERVE

Burgundy, France

BOLLE

www.bolledrinks.co.uk

Method & Production

100% Chardonnay from vineyards in Burgundy, France. Bolle Grand Reserve is de-alcoholised through a double-column vacuum distillation at a low temperature to gently remove the alcohol before its blended with fresh grape juice and fermented for a second time using specially selected yeast strains. Naturally developing flavour, aroma and sparkle. With no added sugar, glycerine, flavourings or aromas, its character comes entirely from the winemaking process.

Tasting Notes

Fine, delicate bubbles, an elegant brioche bouquet with notes of apricot, nuts and a hint of citrus. Vibrant acidity meets a creamy texture, with layers of complexity and a long, lingering finish. Gold, medium-dry, medium+ body.

Food Matching

Oysters Rockefeller, lobster thermidor, aged Comté, truffle risotto, roast quail, smoked salmon blinis with crème fraîche.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
BO0526	Grand Reserve	Chardonnay	NV	0.5%	Cork	6x0.75lt	No	No	Yes	No