



CHAMPAGNE BOLLINGER

MAISON FONDÉE EN 1829

Vieilles Vignes Françaises 2007

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

Vieilles Vignes Françaises is one of Champagne's most mythical cuvées, produced from miraculously preserved and ungrafted 100% Pinot Noir vines. Phylloxera destroyed the vines of Champagne in the early 20th century, but amazingly enough two of Bollinger's classified Grands crus plots, Chaudes Terres and Clos St. Jacques, survived and are still grown the traditional way. Madame Lily Bollinger first had this wine produced in 1969 as an anniversary cuvée to commemorate her 70th birthday. Following the wine's launch in 1974, Vieilles Vignes Françaises promptly became a collectible and a symbol of a bygone era. Over the decades, its uniqueness and scarcity have made it one of the most sought-after and expensive Champagnes.

VINEYARD

Soils: Produced from the only two pre-phylloxera vineyards in all of Champagne, Chaudes Terres and Clos St Jacques, in Aÿ. These Grands crus plots are 100% ungrafted Pinot Noir

Vineyard Work: Grown the traditional way, following the "provinage" method, worked by hand and even sometimes with the help of a cart-horse.

Grape Variety: 100% Pinot Noir

WINEMAKING

Vinification: The wine is made in the traditional way

Aging: On the lees for more than twice the time required by the appellation.

Dosage: 8 g/l

VINTAGE

Climate: At Bollinger, only very high quality harvests become a vintage. The 2007 season was an exceptional one, revealing a very refreshing Champagne that brings out the full impact of the fruit. The parcels of Vieilles Vignes Françaises were harvested on August 31.

Production: The 2007 vintage produced a total of 3,132 numbered bottles.



TASTING NOTE

Deep gold color. An explosive depth on the nose with floral notes that evolve into truffle and acacia honey. There is a round, creamy mouthfeel that impresses with its opulence and aromas of candied lemon, tart tatin and gingerbread. There is exceptional length and the sensation of spice on the finish.