



# CHAMPAGNE BOLLINGER

MAISON FONDÉE EN 1829

## Vieilles Vignes Françaises 2006

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:* for 5-6 years on the lees, more than twice the time required by the appellation.

*Dosage:* 4 g/l

### VINTAGE

*Climate:* The 2006 vintage was an exceptional year in Champagne, producing expressive and supple wines. A hot start to summer caused concern for maturation, but warm and bright conditions at the start of September helped ensure the full impact of the fruit.

*Production:* Harvested on September 14, producing a total of 3,000 numbered bottles.



98

### DECANTER

"The legendary product of two tiny plots of ungrafted, untrellised Pinot Noir in Aÿ, this is a cuvée of profound concentration and ripeness. In sheer persistence it takes Champagne to a higher plateau, with red Burgundy-like expansiveness and a flourish of theatrical proportions. Yet for all its flamboyance it has been expertly controlled, a revelation of line and length, enduring into tomorrow. Profound and strong, yet ever so fit."