

CHAMPAGNE BOLLINGER

Known around the world for powerful, polished Champagnes that are among the greatest of both Non-Vintage and Vintage Champagnes produced, any of the fundamentals to their approach and production would be special, but when taken altogether are utterly unique.



Vieilles Vignes Françaises 2008

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

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, grown the traditional way, following the "provinage" method, worked by hand and even sometimes with the help of a cart-horse. *Farming:* Sustainable wine growing by grassing over the ground, using biological pest control, reducing the use of herbicides, recycling pruning waste and planting hedges and orchards to encourage biodiversity.

WINEMAKING

Variety: 100% Pinot Noir

Fermentation: Made in the traditional champagne method

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

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Decanter

"Spectacular wine. One of the finest vintages of the last 20 years, with excellent ripeness yet superb balance. The fruit from the ungrafted Pinot Noir in Aÿ was picked on 16 September and fermented in cask before being aged for 10 years, dosed at 8g/L. The result is still youthful, with bright primary apple and quince fruit and hints of almond, spice from the cask ferment, and a touch of yeasty autolysis. The texture is lush yet vibrant with plenty of volume and an exquisite elegance that endures through the luxuriously long finish." - C.C., 4/2021

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Vinous

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