

BOLLINGER, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

BOLLINGER VIEILLES VIGNES FRANÇAISES

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

DETAILS OF PRODUCTION

Vieilles Vignes Françaises is a taste of Champagne in bygone days: a very small production from miraculously preserved and un-grafted vines, grown the traditional way. In the early 20th century, the vines of Champagne were destroyed by phylloxera. Everything had to be replanted using American rootstock, to fight the pest. Two walled Bollinger plots classified as Grands Crus: Chaudes Terres, and Clos St Jacques, in Aÿ remain ungrafted. These three plots were grown the traditional way, following the propagation method - provignage. This method allows a small proportion of an aerial stem to be trained under the soil where new roots can grow, creating an independent plant in its own right. Worked by hand and even sometimes with the help of a cart-horse. Bollinger Vieilles Vignes Françaises is a symbol of a bygone era: a reminiscent, extraordinary legacy. Maturation duration is more than twice the required time set forth by the appellation.

TASTING NOTES

Deep gold in colour. On the nose, the wine opens with roasted aromas (nutty and toasty), later accompanied by subtle mirabelle and red plum notes. The flavours are pronounced and have characteristic smoothness and depth. Flavours linger impressively in the mouth, producing wonderful notes of nuts, spices (vanilla, cardamom) and verbena. The wine has a remarkable length, marked by a lemony, chalky finish.

HOW TO SERVE

Best served between 10 and 12°C. Pairs with many fine dishes and stands up well against richer, fuller flavoured foods such as white caviar and truffle.

“THE MOST SUBTLE HINT OF RAW, BUTTERY SHORTCRUST PASTRY IS FOLLOWED BY A TOUCH OF PURE, RIPE, SWEET APPLE FLESH AND A PROMISE OF MELLOW CREAMINESS. OVERTONES OF CARAMEL AND A PURE CITRIC NOTE APPEAR WITH MORE AIR. ALL IS NUANCED, ALL IS SUBTLE, ALL IS CREAMY. THE PALATE STRIKES WITH FINEST FOAM AND A DISTINCT SALTINESS AND REAL CONCENTRATION. THERE IS DENSITY AND DEPTH AND RIPE APPLE RICHNESS. THIS IS COUNTERED BY FINEST, MOUTH-WATERING ACIDITY THAT REVEALS VISCERAL STREAKS OF UMAMI, SHIMMERING LIKE FRESH SHIITAKE AND CHALKY DEPTH. GREAT ELEGANCE, GREAT NUANCE, ENDLESS LENGTH, A MONUMENT. THIS IS ONLY JUST HITTING ITS STRIDE.” 99 POINTS

ANNE FREBIEHL MW, FALSTAFF.COM
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www.champagne-bollinger.com/en_UK

VINTAGE 2013
STYLE Champagne
BLEND OF GRAPES 100% Pinot Noir 100% Grands Crus
ALCOHOL 12%
DOSAGE Low, 6g/l

