

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 2013

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. Dosage of 6 g/L

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

Alcohol: 12.5%

VINTAGE

This cool year culminated in sunny, settled weather. The harvest took place on September 27 and provided an impeccable grape quality that has given life to a Vieilles Vignes Françaises edition that is full-bodied, powerful, lively, generous and intense. A classic vintage, ideal for ageing.

95

vinous

"The 2013 Vieilles Vignes Francaises is a powerhouse. Deep in color, the 2013 is rich and ample in feel. Apricot, spice, orange jam, cedar, dried herbs, ginger, honey and leather all meld together in a VVF that is decidedly opulent and vinous, despite the cool season [...] I find the 2013 decidedly exotic [...] Those lucky enough to own it will experience one of the most distinctive wines in all of Champagne." - A.G., 3/2022

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