

Press release – June 9th 2026

ÉMILIEB BOUTILLAT TO JOIN CHAMPAGNE BOLLINGER AS CELLAR MASTER FROM OCTOBER 1ST 2026



As of October 1st 2026, Émilien Boutillat will join Champagne Bollinger as Cellar Master. He will be entrusted with preserving and deepening the expression of the style and identity of the House, while guiding it through a new chapter in its history and its future.

Born and raised in Champagne, where his family has been established for generations, Émilien Boutillat studied at Montpellier SupAgro, graduating with dual qualifications in oenology and agricultural engineering.

Over the course of his career, he has gained extensive international experience with some of the world's most respected wine estates. In France, he worked at Château Margaux and Domaine de la Solitude in Châteauneuf-du-Pape, before broadening his expertise in New Zealand (Mud House Winery), the United States (Peter Michael Winery), Chile (Viu Manent) and South Africa (La Motte Estate). He later returned to Champagne as Cellar Master of the Cattier and Armand de Brignac Houses, before joining Piper-Heidsieck in 2018, where he has served as Cellar Master ever since.

Widely recognised for his rigorous and innovative approach to winemaking, Émilien Boutillat combines technical precision with a deep understanding of the vineyard and a constant focus on adapting to the challenges posed by climate change. Throughout his career, Émilien has developed a particular expertise in Pinot Noir, the emblematic grape variety of the House. His vision and approach earned him the title of Best Cellar Master of the Year by the International Wine Challenge in 2021 and 2023.

"We are delighted to welcome Émilien to Champagne Bollinger. His career, his exacting standards and his vision of winemaking will be invaluable assets in preserving and advancing the style of the House, while supporting its evolution in the next chapters of its history. On the eve of its Bicentenary, this appointment is fully aligned with the House's ambition to prepare for the future while remaining faithful to the values, savoir faire and commitments that define its singularity." — **Charles Armand de Belenet, Managing Director of Champagne Bollinger**

Particularly attentive to environmental and societal issues, Émilien Boutillat joins a House that shares this same vision. True to its long-term culture, Champagne Bollinger pursues an approach that reconciles wine excellence, preservation of its terroirs and the transmission of savoir-faire, while pursuing concrete commitments to more sustainable viticulture and production, illustrated notably by its B Corp certification and the organic conversion of its estate vineyards.

"Joining Champagne Bollinger is a great honour. Its history, craftsmanship and commitments are unique strengths that will continue to shape its future. I look forward to being part of this collective endeavour, working alongside the teams to balance respect for tradition with openness to innovation. Together, we can help support the House's continued development, influence and long-term success for years to come." — **Émilien Boutillat, Cellar Master of Champagne Bollinger**

Émilien Boutillat succeeds Denis Bunner, who joined Champagne Bollinger in 2013 as Deputy to Cellar Master Gilles Descôtes, before being appointed Chief Winemaker in 2023. The House wishes to acknowledge his dedication and the quality of the work accomplished in service of the Bollinger style and the transmission of its oenological heritage.

About Champagne Bollinger

Founded in 1829 in Ay, at the heart of the Champagne region, Champagne Bollinger is a family-owned, independent House. It is dedicated to preserving exacting craftsmanship and a distinctive style, shaped by its deep mastery of Pinot Noir. True to its heritage and independence, the House follows a path defined by precision and consistency, with an eye firmly on the future.

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