

VIEILLES VIGNES FRANÇAISES 2010

THE ETERNAL SOUL OF CHAMPAGNE

PRODUCTION

Blend: 100% Pinot Noir Grand cru (Blanc de Noirs).

Exclusive use of the cuvee. Fermented entirely in barrels.

At Bollinger, only the highest quality harvests become a vintage: in 2010, the Vieilles Vignes Françaises were harvested on 15 September and produced a superb Pinot Noir.

Maturation: Cellar aged for more than twice the time required by the appellation. Sealed with a natural cork whilst ageing.

Dosage: Low, 4 grams per liter.

Pinot Noir derived from two single plots adjacent to the House in Aÿ: non-grafted vines grown in the traditional en foule layering system and worked entirely by hand.

SENSATIONS

To the eye: A deep golden colour.

To the nose: The wine opens with roasted aromas (nutty and toasty), accompanied by subtle hard candy and honey notes. It then develops aromas of Mirabelle plum and peach, with tarte tatin caramelised apple notes.

To the palate: Flavours are pronounced, and have characteristic smoothness and depth. The wine has a remarkable length; flavours linger impressively in the mouth, producing wonderful candied and stewed fruit notes.

PAIRINGS

White caviar, Alba Truffle.

OUR ADVICE

Vieilles Vignes Françaises 2010 can be paired with the finest dishes but can also help create a special occasion on its own; wine connoisseurs will share it thoughtfully, enjoying the opportunity to try its rare unmatched flavours, if only once... To fully appreciate its unique style, bouquet and aromas, it is best to serve Vieilles Vignes Françaises 2010 between 8 and 10°C. You can enjoy Vieilles Vignes Françaises 2010 right away, or choose to age it in your cellar.

HISTORY

In the early 20th century, the vines of Champagne were destroyed by phylloxera. In order to fight the devastating insect, everything had to be replanted using American rootstock. Everything, except two Bollinger plots in Aÿ classified as Grand cru which remained untouched: Chaudes Terres and Clos St Jacques. To this day, these two plots are grown the traditional way, following the 'provignage' method, worked by hand and even sometimes with the help of a cart-horse. Bollinger Vieilles Vignes Françaises is a symbol of a bygone era: an extraordinary and moving legacy. **A total of 1,416 numbered bottles of the 2010 Vieilles Vignes Françaises vintage were produced.**



CHAMPAGNE
BOLLINGER

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY