

# VIEILLES VIGNES FRANÇAISES 2006

THE ETERNAL SOUL OF CHAMPAGNE

## PRODUCTION

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

Exclusive use of the cuvee. Fermented entirely in barrels.

At Bollinger, only the highest quality harvests become a vintage: in 2006, the Vieilles Vignes Françaises parcels were harvested on 14 September and produced an exceptional 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 fougère* layering system and worked entirely by hand.

## SENSATIONS

**To the eye:** A deep gold colour.

**To the nose:** An exceptional aromatic complexity revealing the perfect maturity of the wine. Honey and spice bread flavours; notes of candied citrus, quince, dried exotic fruits (mango, papaya) and ginger.

**On the palate:** Both dense and subtle with spicy notes evoking ginger, pepper or vanilla. A great wine remarkable for its wonderful balance and consistency in the mouth.

## FOOD PAIRINGS

White caviar, Alba truffle.

## OUR ADVICE

Vieilles Vignes Françaises 2006 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 2006 between 8 and 10°C. You can enjoy Vieilles Vignes Françaises 2006 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 3 300 numbered bottles of the 2006 Vieilles Vignes Françaises vintage were produced.**



CHAMPAGNE  
**BOLLINGER**

MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

ENJOY RESPONSIBLY