

Vieilles Vignes Françaises 2008

The eternal soul of Champagne

Production

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

Exclusive use of the cuvée. Fermented entirely in aged barrels.

At Bollinger, only the highest quality harvests become a vintage: in 2008, the Vieilles Vignes Françaises were harvested on 16 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, 6 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 colour with golden undertones.

To the nose: Complex nose with roasted nuts of hazelnut, mocha and toast, complemented by notes of mirabelle and red plum.

On the palate: A very broad aromatic spectrum is expressed through an unctuous, precise and saline quality on the palate with notes of nuts, spices (vanilla, cardamom) and verbena. It has remarkable length, marked by a lemony, chalky finish.

Pairings

White caviar, Alba Truffle.

Our advice

Vieilles Vignes Françaises 2008 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. To fully appreciate its unique style, bouquet and aromas, it is best to serve Vieilles Vignes Françaises 2008 between 10 and 12°C. You can enjoy Vieilles Vignes Françaises 2008 right away, or choose to age it further in your cellar.

History

In the early 20th century, the vines of Champagne were destroyed by phylloxera. In order to fight the devastating insect, all vines in Champagne 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 horse. Bollinger Vieilles Vignes Françaises is a symbol of a bygone era: an extraordinary and moving legacy. **A total of 3,180 numbered bottles of the 2008 Vieilles Vignes Françaises vintage were produced.**



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MAISON FONDÉE EN 1829

Serve cool and open gently. Contains sulphites. 

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