

# Vieilles Vignes Françaises 2016

## A timeless classic, the taste and soul of Champagne

### Elaboration

**Winemaking Blend :** 100% Grand Cru Pinot Noir.

Made exclusively from the cuvée.

100% barrel fermentation.

Only the finest harvests are used to create vintage wines at Bollinger. In 2016, we harvested our plots of Vieilles Vignes Françaises on the 18th of September.

**Ageing :** Cellar aged for more than twice as long as stipulated by the Appellation. Aged under natural cork.

**Dosage :** Low, 4g/l.

A Pinot Noir from two unique parcels situated close to the Maison in Aÿ. Ungrafted vines cultivated and worked entirely by hand.

### Sensations

**Appearance:** Deep and radiant, golden yellow.

**On the nose:** A generous nose blending red and black fruits such as redcurrant and blackberry. After a little time in the glass the wine opens to reveal stone fruits—peach, apricot, and Mirabelle plum—with candied lemon and kumquat, which bring freshness and complexity.

**On the palate:** Seductive on the palate, with a beautiful texture and very fine bubbles. It's opulent and vinous, evolving into dried apricot and acacia honey. On first tasting it's full of decadent pâtes de fruits and almond, followed by a bright squeeze of blood orange. The finish is long and expressive, with intense notes of dried fig, bringing richness and intensity.

### Food pairings

Lobster  
Sea urchin  
Sweetbreads  
Black truffle

### Recommendations

Vieilles Vignes Françaises 2016 can be served alongside the finest dishes, yet tasting this wine on its own is enough to create an exceptional tasting experience and a momentous occasion for any wine enthusiast. To highlight its unique style, scents, and aromas, we recommend you serve this wine between 10 and 12°C. You can enjoy this wine now, or choose to age it in your cellar.

### History

The Vieilles Vignes Françaises are intimately linked to the history of Champagne Bollinger. Ungrafted, they preserve an almost forgotten memory and act as an extraordinary and moving symbol of our heritage: Champagne before phylloxera. Chaudes Terres and Clos St Jacques, located in Aÿ, are the legendary parcels that constitute Bollinger's Vieilles Vignes Françaises. These two miraculous clos, classified Grands Crus, are planted «en foule» and cultivated using a traditional method called «provignage» or «layering». 1736 bottles of Vieilles Vignes Françaises 2016 were produced and numbered.



CHAMPAGNE  
**BOLLINGER**

MAISON FONDÉE EN 1829

Servir frais et ouvrir avec précaution. Contient des sulfites. 

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION