



# Champagne FRANCIS BOULARD & FILLE

*a Sense for Nature*



## VIEILLES VIGNES

### BLANC DE BLANCS

**Vieilles Vignes** is a "blanc de blancs" organic champagne. It is made entirely from Chardonnay grapes which give it finesse and freshness. This **Organic** Champagne is **Brut Nature** (= zero-dosage).

---

WINE:	Les Vieilles Vignes
APPELLATION :	Champagne Vintage Brut Nature
VINTAGE:	2015
TERROIR:	Plot called "Le Murtet" - Sandy limestone terroir on the Massif de Saint-Thierry. Biodynamy
COMPOSITION :	100% Chardonnay, blanc de blancs.
DOSAGE:	0 g/L
CERTIFICATION:	Bio ECOCERT << FR BIO-01 >> (Organic)
BOTTLE SIZE:	75 cl bottle



---

### VINIFICATION

Spontaneous fermentation with indigenous yeasts. Vinification and aging on fine lees in small barrels and large casks. Malo-lactic fermentation takes place. Batonnage (beating in) on "Fruit days". Unfined.

### TASTING NOTES

Nose of white flowers and citrus. The champagne is supple, fine and round in the mouth, well supported by good freshness and a touch of minerality.

### SUGGESTIONS

Serve at 10 °C (50°F) as an aperitif, with oysters and other shellfish, fine fish "en papillote", freshwater fish as well as sushis et sashimis.

---

### PRESS COMMENTS

- [Robert Parker](#): **92 pts**
- [R.V.F. green Guide 2018](#) : **16 /20** - Editor's choice
- [Bettane & Desseauve 2018](#) : **16 /20**
- [Gerhard Eichelmann](#): \* \* \* \*
- [Guia Melendo del Champagne](#): **93 pts**
- [Guide Hachette 2015](#): **2-star**
- [Migliori 99 guide 2018](#) : **19.3 /20**

