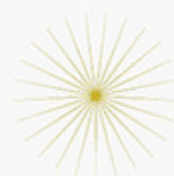




Champagne FRANCIS BOULARD

& 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:	2018
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**
- [Gault & Millau Champagne Guide 2022](#): **16 /20**
- [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**

