

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

AY, CHAMPAGNE, FRANCE - CHAMPAGNE BOLLINGER

The viticultural year 2014 - A year of contrast....

A rainy autumn became a rainy winter with wet weather that continued right up until the end of February. This mild and wet winter was followed by two months of warm, dry weather that led to an early bud break at the beginning of April. We experienced the sunniest June in fifty years with the vines flowering on 10 June in a homogeneous spread across the three champagne grape varieties.

Summer was marked by a succession of storms and showers, with a historically cold and wet August. Luckily a disastrous summer was followed by good weather in September that produced healthy grapes in a perfect stage of ripening.

The 2014 Harvest - Exceptional

The quality of the grapes was just right. The cold summer maintained their acidity and the sunny September dried any patches of botrytis and ripened the grapes to perfection.

Unusually, all the vineyards began the harvest at the same time. Bollinger's harvests began on 15 September (except for the VVF plots, harvested on 11/09) only to finish ... on 24 September; just 9 days of harvest where normally it would take 2 weeks!

Hot, sunny weather lasted throughout.

In the end the 2014 harvest has yielded superb results for Bollinger – both in terms of quality and quantity:

- Grapes in excellent health
- Heavy clusters
- High sugar levels and excellent acidity
- Overall an average degree of 10.1° (over 11.5° for the red), an acidity of 8.2 g/L and a low pH

