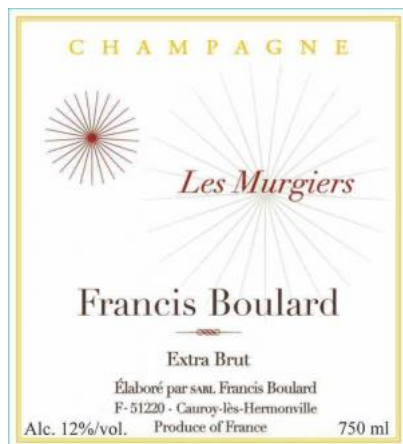


Francis Boulard et Fille

Wines



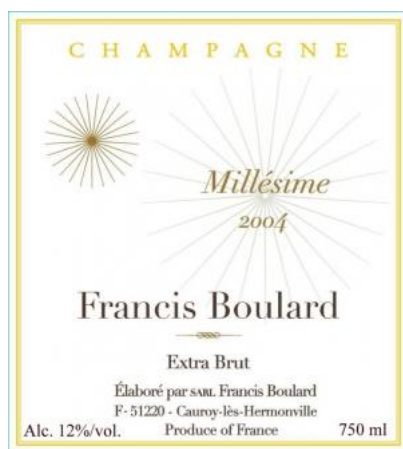
"Les Murgiers":

Soil: Clay and limestone of the Vallée de la Marne.

Style: Blanc de Noirs.

Dosage: 5 to 6 gr/L for Extra-Brut, no dosage for Brut Nature

Grapes: 70% Pinot Meunier and 30% Pinot Noir, reinforced with older wine aged in barrel.



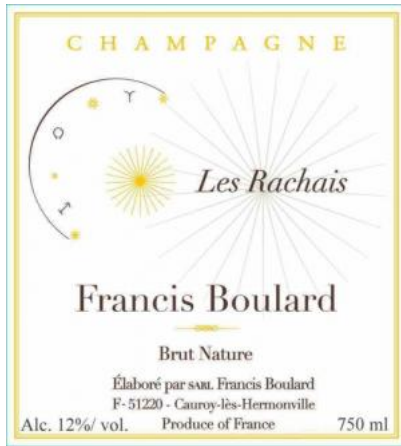
"Millesimé 2004":

Soil: siliceous-limestone of the Mont Saint-Thierry, clay-limestone of the Vallée de la Marne.

Syle: Extra-Brut

Grapes: 50% Chardonnay, 30% Pinot Noir, 20% Pinot Meunier.

Vinification: vinified in old oak barrels.



"Les Rachais":

Soil: siliceous-limestone of the Mont Saint-Thierry.

Style: Brut Nature

Grape: Chardonnay

Age of Vines: 43 years

Vinification: vinified in old oak barrels.



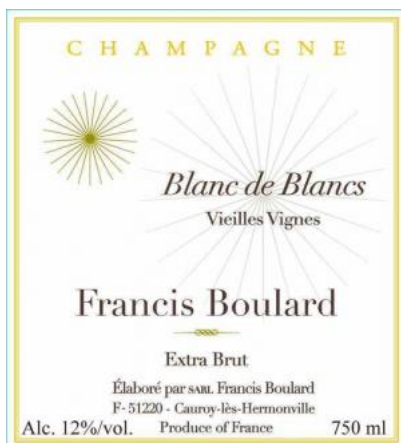
"Grand Cru Grande Montagne":

Soil: Limestone of the Montagne de Reims.

Dosage: 5 to 6 g/L for Extra Brut, no dosage for Brut Nature.

Grapes: 90% Pinot Noir, 10% Chardonnay

Vinification: Vinified in old barrels and vats.



"Blanc de Blanc Vieilles Vignes":

Soil: siliceous-limestone of the Mont Saint-Thierry.

Grape: Chardonnay

Age of vines: 35 years



"Petraea XCVII-MMVI":

Principle: Every year, 25% of the current vintage is blended with last year's blend. In such 25% of the 2006 vintage is added to a 75% blend of past vintages dating back to 1997.

Grapes: 60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier.

Vinification: vinified and aged in old oak barrels.