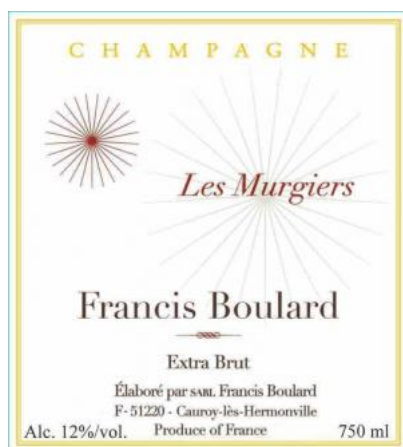


# Francis Boulard et Fille

## Wines



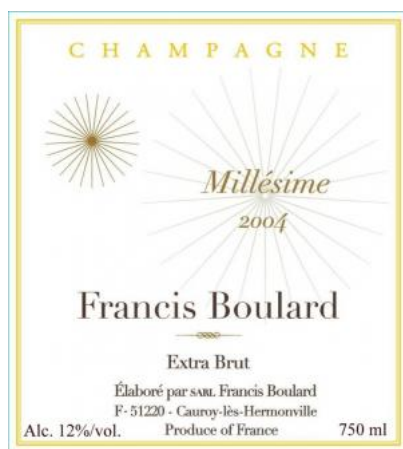
### "Les Murgiers":

**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.



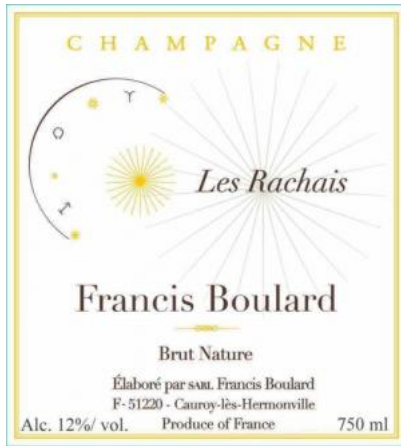
### "Millesimé 2004":

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

**Style:** 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.



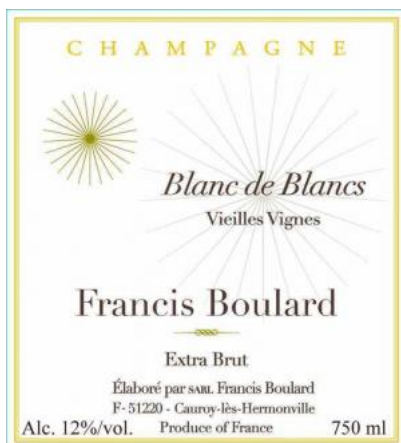
**"Grand Cru Grande Montagne":**

**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.