

BOËRL & KROFF

A WELL-KEPT CHAMPAGNE SECRET



Boërl & Kroff's story begins in 1994 during a lunch at Michel Drappier's, when Patrick Sabaté (who's family owned a global cork company at the time) and his good friend Stéphane Sésé (a successful internet producer) sat and chatted. Suddenly, when the meal was nearing its end, Michel began talking about his father and the special cuvée his father produced in the 1960s, something often seen at Charles De Gaulle's dinners in those days. The Pinot Noir grapes used for this special cuvée came from three neighboring vineyards with southern exposure in the Aube Valley: Les Egrilles, Le Montouillet and La Belle Haie, which still belong to the Drappier family.

Patrick and Stéphane immediately realized, despite their own limited experiences of Champagne production, that some exciting possibilities existed here, especially if Michel still owned them.

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The conversation shifted to who could produce Champagne from these three vineyards again. And how, where and when?

Before they'd finished their coffee, Michel had promised Patrick and Stéphane exclusive rights to the wine from these three vineyards, under the condition that he, Michel, would produce the Champagne.

Patrick and Stéphane immediately accepted the offer and promised to send the resources needed to get the ball rolling.

Said and done. When Michel Drappier tested the base wine from the first harvest in 1995, he quickly realized that they had something extraordinary. In all actuality, it was so exceptional that he decided on the spot that this small harvest would be bottled in 2500 magnums, a handful of Jeroboams (from 12,000 €) and 30-liter Melchizedecks. At the same time, he decided that the wine would be stored in his cellar for at least 12

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years, in other words, longer than almost any other Cuvé.

While they were continuing to lay the foundation for their incredible first vintage, they harvested a new vintage, 1996. This year would go on to prove that the first vintage wasn't a one-off as the '96 kept the same high quality. As a result, the 1996s were also bottled in magnums (from 5,110 €) and put in the cellar to wait for coming greatness twelve years in the future. Boërl & Kroff's comprehensive concept for Champagne had been established.

The first vintage hit the market in 2007. Since then, only a handful of bottles have been released on the market, including 1995 and 1998 (from 4410 €). They even produced a Rosé de Saignée 2007, which is available exclusively in Boërl & Kroff's Collector's casket (for 43,250 €).

Due to the limited availability, there is only one wine journalist in the entire world who has tasted them all. None other than Richard Juhlin, of course. Who else could it be?

"First, I thought it was a market-driven Champagne, but after meeting Michel Drappier in Hong Kong and being told the background, I naturally became very interested," explained Richard Juhlin.

After their meeting, Boërl & Kroff presented him with a flight in Stockholm, October 16, 2015. "I have to admit I was surprised and impressed by the uncompromising quality and style. The Champagne is composed of superb craftsmanship



and uniqueness. Any aficionado who can afford them should drink them at least once in their life."

It is also worth noting that B de Boërl & Kroff vintages in standard 75 ml bottles might be more price-worthy. See below:



Interested investors can read more about Boërl & Kroff at
www.boerl-and-kroff.com



For our Swedish readers, this is the current data:

Item# 77243 Boërl & Kroff, Cuvée Sélectionnée Brut Rosé Magnum, 46,910 SEK.

Item# 77220 Boërl & Kroff, Cuvée Sélectionnée Brut, 1998, Magnum, 47,654 SEK

Item# 77418 B de Boërl & Kroff Cuvée Sélectionnée Brut, 2003, 750 ml, 3000 SEK