



CHAMPAGNE

**V<sup>e</sup> FOURNY & FILS***une Famille, un Clos, un Premier Cru*

# Le journal

Spring / Summer 2011 - Newsletter n°19

## *The family spirit*

### 2011: Extension of our cellars

The quality of a champagne is linked to numerous factors. In order to successfully make a great wine, it is vital to improve its production tools, this is why we have decided to enlarge our cellars in 2011. An important decision which meets several requirements:

- The need to have more space, as keeping bottles on their lees in the cellars, in order to mature and strengthen the style of our Premiers Crus, requires more than three years of storage capacity.
- The vinification process for each plot is a very difficult and demanding choice to elaborate and various cuvées and their own profiles; in order to achieve this result, we need large numbers of small containers to separate and store the mosaics of our numerous plots which are then passionately elaborated.
- All the wine-making operations are essential, it is therefore important to gather our specific equipment in one single location.
- Our pressing centre is a little distant from our current vat-rooms.

These various reasons have led us to our decision to build our new wood and stone cellars in 2011. These noble materials will be the jewel case of our champagnes. The story continues...

*E. Fourny*  
Emmanuel FOURNY



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## Our selection

### Brut Nature Blanc de Blancs Vertus 1<sup>er</sup> Cru

**A**n intense freshness... A lovely way to describe this champagne made only from Chardonnay grapes grown in old vineyards (over 50 years old) in the plot called "Le Mont Ferré" in Vertus Premier Cru. This cuvée, Blanc de Blancs Brut Nature, magnifies the chalk found on this exceptional terroir. The nose brings out fine and elegant citrus notes. The palate is fresh, intense, in perfect harmony with the racy power of the fruit. Our low yields, from grapes grown on south-facing slopes, give this cuvée a lovely concentration. Brut Nature, also called Brut Zero, describes a champagne without any dosage (no added sugar) corresponding to the pure expression of the Chardonnay and to the Veuve Fourny style. This champagne will be best enjoyed on its own for the aperitif or with seafood dishes such as oysters.

*C.H. Fourny*  
Charles-Henry Fourny

## In the heart of aromas

### Acacia

Acacia is an aroma which is only present in very fine wines. This tree, discovered in North America, was first planted in 1601 in the "Jardin des Plantes" in Paris. In 1635, the same tree was replanted in the "Jardin Royal des Plantes", where this magnificent specimen may still be admired today.



## Life in the Clos

### The dosage

**O**nly since the end of the Second World War has champagne been drunk as an aperitif, before then it was usually enjoyed with desserts. It used to be relatively sweet. Our ancestors used to mix different vintage wines and, to refine the blend after conservation, would add a small drop of sweet liquor. Nowadays, we control our vine-growing according to biodynamic and sensible principles, in order to harvest grapes at their optimum maturity. We are continuously striving to find a balance between freshness and aromatic complexity. When this right balance is found, we add no or little dosage.

At Veuve Fourny, we endeavour to make wines with less and less dosage to obtain a pure taste and neat aromas. Thus the palate remains fresh and sharp. The pleasure of tasting reaches new heights... The wine with the lowest dosage is the Brut Nature, with no added liquor. The other cuvées receive as little liquor as possible to keep the purity and aromatic freshness of the Chardonnay which you appreciate.

*E. Fourny*  
Emmanuel Fourny

## My finest memories

No dogmatism in the choice of a wine, often imposed by trends or by over-confident wine critics/amateurs. For me, wine remains a free personal pleasure: depending on your preferences, you will find your own, as with a painting, a house or a landscape. Wine is also a synonym of sharing and emotion...

Having spent a few days in Collioure, with family and friends, I still remember these magnificent breathtaking sceneries, with their vine terraces plunging down to the sea; also tasting the red 2002 Domaine du Traginer. "Spices, liquorice, black fruits, notes of truffle, rich and silky substance...a mineral evolution, slightly iodized and salty". A moving memory...

*Charles-Henry Fourny*



## Family recipe

### Salmon tartare with capers and anchovies:

Preparation time: 20 minutes

Leave it to rest for 1 hour

#### Starters, serves 4

##### Ingredients:

- 400 grams of fresh salmon
- 4 anchovy fillets in oil
- 2 gherkins
- 8 capers
- 2 egg yolks
- 1 tablespoon green O peppercoms
- 4 tablespoons olive oil
- 1 teaspoon Worcestershire sauce – 3 drops of Tabasco
- 1 teaspoon Xeres vinegar
- 1 small cucumber – fresh chervil, parsley, salt.



##### Preparation:

Chop the salmon, anchovy fillets, gherkins, capers and parsley. Mix these ingredients in a terrine. Add the egg yolks, green pepper and salt. Mix thoroughly with a spatula. Then add oil, Worcestershire sauce, Tabasco and 1 tsp vinegar, mixing every time. Divide in 4 equal parts and mould in a ramekin, then store in the refrigerator. Decorate the plates with a dash of Xeres vinegar, some capers, anchovy fillets and a twig of chervil.



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## Press review

# L'EXPRESS

"In a short time, the Fourny family has turned this House into THE address for amateurs of precise, vinous and authentic champagnes. The wine (Rosé): fruity, ample and neat, a very intense and supple rosé." Note: 16/20

^ L'Express # 3101 – 8-14 December 2010.

## TGV

magazine

"There are exceptional sites... Philippe Jamesse, Head Sommelier, has the knack for discovering new wines, such as this cuvee, Maison Fourny & Fils, with citrus notes, "in its sharpest version".

Les Crayères - 64, Bld Henry Vasnier - 51100 Reims

^ TGV Magazine # 130 – December/January 2011.



^ Sommelier International  
november 2010

Das Champagner Handbuch >



## Decanter

^ Masterclasses  
november 2010  
Decanter Fine Wine  
Encounter London



Vinum Europas >  
Weinmagazin  
december 2010.

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