



CHAMPAGNE
Vve Fourny & Fils
une Famille, un Clos, un Premier Cru

Le Clos Notre-Dame

Information letter

Autumn-Winter 2009 n°16



FROM THE EDITOR :

Attention to detail, precision...
these synonyms illustrate our daily life as
winemakers, striving for excellence at each
level in our trade.

Each detail is essential in the care we bring
to our vineyards, in the elaboration and
presentation of our Champagnes...

Challenges are permanent:

- The presentation of our new packaging ...
- The use of a revolutionary cork...

These permanent efforts have once again
been approved by the press.

A rewarding encouragement!

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Monique, Emmanuel
and Charles-Henry Fourny

FROM THE CLOS...

« Black and Gold » : new colours for the Grande Réserve



As you will discover, the colours of the label on the Champagne Grande Réserve Brut Vertus Premier Cru have changed.

Black, with white and gold writing, it will strengthen the identity of this cuvée, a blend of Pinot noir and Chardonnay: One of our personal interpretations of our Vertus Premier Cru vineyards.

With this neat and elegant label, representative of our «haute couture» philosophy, this Champagne retains its pure style: fresh and fruity, with a good balance between liveliness and roundness

An exceptional aperitif...

A revolutionary cork : in Veuve Fourny for the last 3 years



It has been tested since 2001, and we have corked our prestigious bottles with the «Mytik Diamant» cork since November 2006.

This cork is revolutionary for more than one reason:

- It is 100% guaranteed «without cork taste»
- More elastic than traditional corks
- No possible degradation of the lower surface of the cork

They are composed of the best natural cork material and processed with the greatest care:

The cork material is purified by a «green technology process», which has been used for a while in leading edge food industries, meeting ecological requirements.

This diamond guarantees the integrity of each cuvée: A Revolution!

NEWS ...

A champagne from the terroir

BETTANE and DESSEAUVE (*Le Monde* 2009)

Fortunate Champagne, successfully associating marketing and search for quality, blending and expression from the terroir, international groups and small winemakers.

Charles-Henry and Emmanuel Fourny, young and without any complex, are a perfect illustration of this new ambition by small champagne producers who want to give their own personal interpretation of their Premier Cru de Vertus.

Located at the southern tip of the famous Côte des Blancs, Vertus lies on intensely calcareous subsoil. Whereas Champagne is usually known as a blended wine, the Fourny brothers are exploring all the nuances of their production. Among their various cuvées, "R" has to be the most accomplished: made mainly from chardonnays vinified in oak casks, it is a splendid wine with tiny bubbles, on a very long palate, with subtle and delicate notes and a wide range of aromas, from chalk to lemon peel. A highly refined treasure with good value for money.



PRESS ...

MAGAZINE HARPERS Wine & Spirit
N°7 - MAY 2009



Andrea Briccarello
sommelier

MAGAZINE VIN FORUM (Norvege)
JULY 2009



THE FINEST WINE OF
CHAMPAGNE
(Fine Wine Editions-Aurum)

Great Britain & USA
SEPTEMBRE 2009



MAGAZINE LE MIGLIORI (Italy)
2009



L'abus d'alcool est dangereux, à consommer avec modération

CHAMPAGNE

VE FOURNY & FILS
une Famille, un Clos, un Premier Cru

5, rue du Mesnil • BP 12 • 51130 Vertus • Tél. : 03 26 52 16 30 • Fax : 03 26 52 20 13
info@champagne-veuve-fourny.com - www.champagne-veuve-fourny.com