



CHAMPAGNE

VE FOURNY & FILS

une Famille, un Clos, un Premier Cru



Le journal

Autumn / Winter 2010 - Newsletter n° 18

Family spirit

Our wealth : a mosaic of terroirs

In order to enlarge our Domain in Vertus, already quite diversified, we purchased a new plot in 2009. The former owners, a family of winemakers, were looking for a buyer with a good reputation, and especially one practising a vinification by plot in order to express the full potential of this great terroir. Naturally, they selected the Maison Veuve Fourny & Fils. Since then, we have had the privilege of looking after "Les Barilliers", in the heart of the historical Vertus terroir. Planted with old Pinot Noir vines, the clayish redzine soil over a chalky subsoil strengthens the fruitiness, freshness and lovely finesse of our Rosé cuvée. A rarity which we are proud to share with you. With time, our mosaic of terroirs enlarges to provide more champagnes with a strong identity.

C.H. Fourny

Charles-Henry FOURNY



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Our choice

Rosé Brut Vertus 1^{er} Cru

This cuvée is produced exclusively from one terroir: “Les Gilottes Premier Cru”, facing south on a brown topsoil over deep chalk subsoil. This plot gathers the perfect conditions for a great racy expression of the Pinots Noirs. The grapes are manually de-stemmed, according to the ancient know-how of the Maison Veuve Fourny & Fils. The juice is hand-stirred with a long maceration so as to reveal all the subtlety of these wonderful rosé champagnes. Its Parma pink hues are highlighted by fine bubbles and a long-lasting crown. The nose opens out on powerful raspberry and blackberry aromas with slight vanilla notes. On the palate, it is simply irresistible. A well-balanced champagne with a lively attack and a wide and powerful mouth. Red fruits come back, borne by a well-structured texture and feel, with a long finale on notes of rose blossom... In a nutshell: superb!

Emmanuel et Charles-Henry Fourny



In the heart of aromas

Rose... “au naturel”
Grown since Antiquity, roses arrived in the 13th century, notably in the city of Grasse in the South East where it was used in perfumery.
... and in wines
In rosé champagnes, we notice fresh rose aromas, often blended with hyacinths, on the finale with Pinot Noir wines.

Life in the Clos

Pinot Noir in the Côte des Blancs...

This is an exception which we want to tell you about, since the village of Vertus is one of the only villages in the Côte des Blancs, traditionally Chardonnay, to be planted with Pinot Noir. Why this particularity? Vertus has hillsides facing South South-West, for an optimum ripening. Moreover, brown clayish topsoils cover deep chalk subsoils, giving the wines finesse and elegance... Moreover, historically, Vertus has always benefited from an excellent reputation for its red wine “Coteau Champenois Rouge” similar to “Coteau d’Ambonnay”, Cumières or Bouzy Rouge. Beside our rosé, you can find the Pinot Noir in our Grande Réserve, composed of 80 % Chardonnay and 20 % Pinot Noir. Blending Pinot Noir and Chardonnay gives champagne freshness and fruitiness on the one hand and a balance between liveliness and roundness on the other hand.

Emmanuel Fourny

E. Fourny



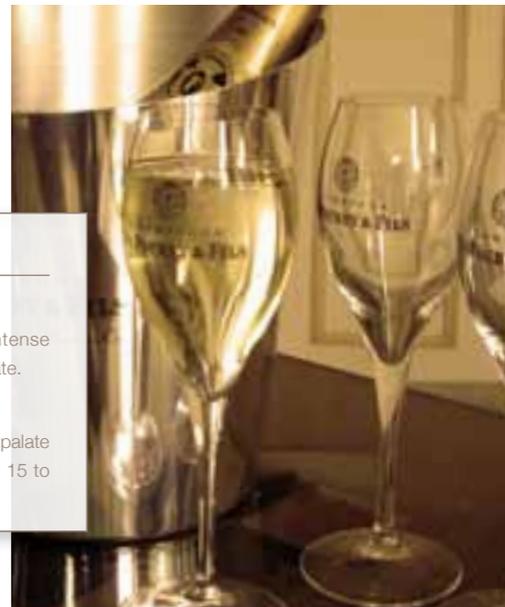
Wine words

Caudalie
In oenology, this is the unit used to measure the intense aromatic persistence, expressing the length on the palate.
One caudalie = one second.
We can talk about a quality wine when the time on the palate reaches 8 to 10 caudalies, and exceptional wines with 15 to 20 caudalies.



Flute or Coupe?

We advise you to serve our champagnes in flutes, as they are perfectly adapted to the creation of long bubble strings and foster the concentration of aromas.
At Veuve Fourny & Fils, we now have our own engraved glasses. Very elegant, they are perfect for champagne tasting.
On the other hand, coupes release bubbles and aromas too quickly. They were much used from the 1930s and disappeared progressively after the 1980s.



Family recipe

Foie gras and truffle spring rolls:

Préparation time 35 mn.

Cooking time: 20 mn.

6 servings (appetizers):

250 g of fresh foie gras - 1 black or white truffle - 1 pack of 10 rice paper wrappers - fleur de sel - 5-berry pepper - 2 spoons of balsamic vinegar.



Preparation :

Preheat the oven at 410° F (210°C). Take a sheet of rice paper wrapper and cut in 4 bands lengthwise. Cut the foie gras in average size strips. Lay one strip of foie gras at one end of the rice wrapper, sprinkle some salt and some ground pepper berries, lay some truffle strips and a few drops of balsamic vinegar reduction on the foie gras. Roll the wrapper on itself and place the spring roll on an oven-proof dish. Repeat the operation for the other spring rolls and bake in the oven for 5 - 6 minutes until they turn golden. Place the spring rolls on a plate and pour some lines of balsamic vinegar reduction and truffle chips for trimmings. If you dare, add some Parmigianino chips. Serve with a bottle of Cuvée "R".

Press review

“A new generation, represented by Charles and Emmanuel Fourny, is now at the helm of this domain, well implanted in Vertus, at the southern tip of the côte des Blancs, notably on the “Clos Notre-Dame”, which has been part of the family since the 19th century.”
Les Meilleurs Vins de France de 2011 Guide de la RVF

“In a very short time, Charles-Henry and Emmanuel Fourny have transformed this small family house in Vertus into a sure and exciting address for lovers of precise, vinous and authentic champagnes. Mostly made from local chardonnays, with little or no dosage, these champagnes will be best enjoyed after a few years in your cellars.”
Le grand guide des vins de France 2011 Bettane & Desseuve



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