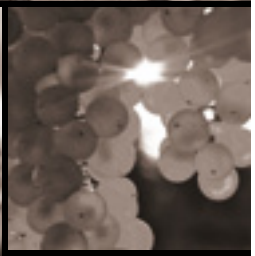
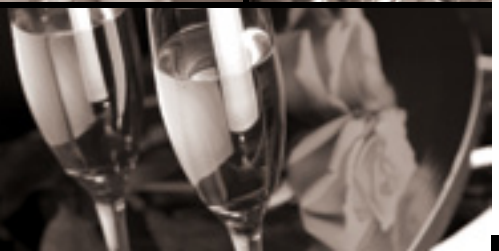
CHAMPAGNE

Vve Fourny & Fils

une Famille, un Clos, un Premier Cru





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Le journal

Spring / Summer 2012 - Newsletter n°

Family spirit

Fourny from Father to Daughter…

2011 is for us an exceptional year. It was marked by a wonderful harvest, which will allow us to provide you with a remarkable vintage, but it is not all...

Emmanuel and Catherine, his wife, have become the happy parents of a baby daughter called Elise. Born on December 28th, she is the 6th child of the 6th Fourny generation. A very happy omen... This reminds me of a quotation by Marguerite Duras “There is always something left from childhood, always…” We hope she will keep happy memories and positive values which will guide her throughout her life. To each of our children, we wish to transmit the respect of the family, the passion of our “terroir” and the love of Champagne. Noble values which we hope may lead her to our trade.

In the meantime, we are keeping some bottles of Blanc de Blancs 2011 Vintage, for one of her birthdays...

C.H. Fourny

Charles FOURNY

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Life in the Clos

To preserve the diversity of our terroir

The Veuve Fourny House is fortunate to own a magnificent 19th century building which we had to restore in order to preserve it and optimise our working space.

To continue in our policy of separating the different qualities of our various plots, giving our champagnes their characteristics and strong personalities, we had to have a better adapted building with high performances.

Moreover, our policy of separating the wines from the various plots is a difficult task. In order to produce different cuvées and to keep a different profile for each of them, we need a multitude of small containers, necessary to separate and save the mosaic of our terroirs, which we passionately maintain for the reputation of our House.

A “nec plus ultra” building

As the vinification process is vital, we need the best installations, equipped with the best tools in order to produce the highest quality. We also wanted to preserve our environment, both from an ecological and aesthetic point of view.

Naturally, we opted for noble materials such as wood, glass and stone, adding elegance to the whole building while giving it a contemporary touch. We also wanted to keep the natural coolness of the cellars by not using air-conditioning. We also recycle our waste water. We are fully committed to a responsible ecological process, from the bottom of our hearts.

And the possibility to mature our wines for longer...

It had become necessary to have more space, because keeping bottles on their lees, for a better ageing and for the style of our Premier Crus, requires more than three years of storage time.

E. Fourny

Emmanuel FOURNY, oenologist

1 Renovation of the 19th century building

2 Building the new maturation cellars

3 Installation of the small vats, August 2011

4 The new press and the bottling and disgorging room

5 Optimum ageing of our cuvées

6 Tradition and modernity: Emmanuel is happy

Event

Our champagne was served for the Nobel Prize dinner, on December 12th 2011.

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Côté presse

WELT am SONNTAG

^ Welt am Sonntag - Sonntag, 20. November 2011
Creme de la crème: Veuve Fourny & Fils, Cuvée du Clos "Faubourg Notre Dame" Vintage 2000 Extra-Brut Vertus Premier Cru: racy, elegant, fine bubbles, full of substance, neat (Walker).

L'EXPRESS

^ L'Express - N°31S3 - semaine du 7 au 13 décembre 2011 - Cahier N°2

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