



EDITORIAL

The Veuve Fourny & Fils House has decided, for the end of this year, to reveal its new visual identity. We wished to evolve the image of the House by offering a different

version of our newsletter but also a new website.

For many years we have been investing in our vineyards, and more recently in new cellars, in order to further improve the quality of our cuvées. It was now time to look at the communication around our House. We sincerely hope that, through the newsletter and website, you will recognise our passion and will to offer the best of our exceptional Vertus Premier cru terroir.

We wish you a pleasant Christmas with your family and some lovely tasting moments.

Warm regards,

Charles Fourny *Charles - H Fourny*

With our champagnes, you embark on a sensory voyage which will take you into a wonderful sparkling world of excellence.

LE JOURNAL

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CHAMPAGNE

VEUVE FOURNY & FILS

une Famille, un Clos, un Premier Cru

5, rue du Mesnil • 51130 Vertus • France
Tel. +33 (0)3 26 52 16 30 • Fax +33 (0)3 26 52 20 13
info@champagne-veuve-fourny.com
www.champagne-veuve-fourny.com



BETTANE & DESSEAUVE 2014

VEUVE FOURNY & FILS 

A slightly less tense style than a few years ago, but with a racy and fruity elegance.

[17/20] **Blanc de Blancs Nature** *Blanc extra brut*
Neat, pure, intense, equivalent to the brut, but for demanding connoisseurs!

[16/20] **Blanc de Blancs Premier Cru Millésimé 2007** *Blanc brut*
Sap and intensity, a truly sharp power.

[16,5/20] **Blanc de Blancs Premier Cru Millésimé 2006** *Blanc brut*
Broader and more mature than the 2007, this is a blossoming wine with notes of lemon and orange.

[17/20] **Clos Notre-Dame 2004** *Blanc brut*
This clos planted with chardonnay is located in Vertus. It is a brilliant illustration of the philosophy of the House with its elegant and tense body, its citrus notes, salinity and mouth-watering purity.

[17/20] **Les Rougesmonts** *Rosé extra brut*
Very colourful Rosé, with long-lasting notes of raspberry and blackberry, with an intense vinous palate.

[17/20] **Premier Cru Blanc de Blancs** *Blanc brut*
Citrus notes associated with a lovely minerality, a long and intense palate, beautiful...



LE GUIDE DES MEILLEURS VINS DE FRANCE 2014

VEUVE FOURNY & FILS ★

(...) The range is tasty and neat, mostly with wholesome chardonnay whites, partly matured in oak casks. These champagnes match personality and precision and easily confirm the first star they obtained last year. The wines: the tonicity of the premiers crus chardonnays comes out with fruitiness in the very good Brut Nature and becomes slightly saline with the Rosé. Associated with the pinots, they pick up volume and roundness in the cuvée Grande Réserve which has now reached a perfect balance. A non-vintage premier cru trilogy with the remarkable and fruity Rosé at its apex. For the vintage Blanc de Blancs, the 2006 is energetic and could wait another two years. The same goes for the 2007 which, while amplifying the sharpness of the saline and lemony notes, gets better in

finesse. A champagne dedicated to iodine and the sea. The extra brut cuvée R provides a more peaceful version of the Vertus terroir without lessening the chalky background. With raspberry and cherry juice, Les Rougesmonts extra brut gives a rare colourful Rosé, from a historical pinot vineyard providing an intense, vinous and tannic champagne.

- › Brut Nature Premier Cru
Blanc de Blancs Vertus - 15/20
- › Brut Premier Cru
Blanc de Blancs Vertus 2007 - 16/20
- › Brut Premier Cru
Blanc de Blancs Vertus 2006 - 16/20
- › Brut Premier Cru
Blanc de Blancs Vertus 14,5/20
- › Brut Premier Cru
Grande Réserve Vertus - 15/20
- › Extra Brut Premier Cru Cuvée R - 16/20
- › Brut Rosé Premier Cru Vertus - 15/20
- › Extra Brut Rosé Premier Cru Vertus
Les Rougesmonts



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