



EDITORIAL

Dear customer,

This spring you will be able to discover our Trilogy of Rosés, a rarity in Champagne. You will be seduced by the diversity which, whilst still respecting the Veuve Fourny Champagne style, also highlights the unique Vertus terroir.

As you know, Vertus is situated in the Côte des Blancs vineyards, on pure chalky soil principally east facing, a magnificent setting giving us Blanc de Blancs Champagnes that conserve finesse, elegance and their ever legendary tautness.

However, the village of Vertus is also a real Paradox, since it is the only village in the Côte des Blancs that produces Pinot Noir. Thanks to some of the south / south-east facing slopes, our grapes manage to reach a wonderful ripeness with a hint of the characteristic salinity from the chalky terroir. Hence, all of our rosé Champagne vintages preserve a mineral backbone.

Feel free to come and discover these exceptional Rosés and we wish you in advance a wonderful tasting.

Fourny *Charles - H Fourny*

With our Champagnes, you will begin a journey of the senses which will transport you to a wonderful world of bubbles and excellence.

LE JOURNAL EDITION N°29



CHAMPAGNE

VE FOURNY & FILS

une Famille, un Clos, un Premier Cru

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THE TRILOGY OF ROSES FROM THE VEUVE FOURNY HOUSE



OUR SUGGESTIONS FOR CHAMPAGNE AND FOOD PAIRINGS



Notre Pinot Noir



La vigne



Chai à Barriques

As you know, the Veuve Fourny House is a family affair, two brothers who share a dedication to this unique terroir and moreover an unconditional passion for Champagne. Emmanuel, the oenologist who looks after the vineyards and develops the vintages and Charles the marketing. A complementary duo who, for several years, have focussed on regularly offering new vintages conducive to the pleasure of the senses.



For you, a short conversation between brothers so that you can learn a little more ...

Charles :

Without giving away any secrets Emmanuel, can you tell us a little more about how the Rosé Champagnes are developed?

Emmanuel :

We have a Trilogy with two distinct vinifications. If we take our vintage "Les Rougesmonts", this is our base wine, a tapping rosé.

Charles :

What is that exactly?

Emmanuel :

We carry out a two-day maceration in order to extract the pigments, but also the aromas found in our Pinot Noir skins. Next we release the juice which already has an intense rosé colour, we say that the vat is 'tapped', that means that the contents have been emptied in order to separate the must from the skins. We don't do any blending, the Rougesmonts are richer and have a heady characteristic, these can be enjoyed at mealtimes.

Charles :

And the other two rosé vintages?

Emmanuel :

For the Rosé and the Vinothèque, we are going to blend our vinified red wine, matured in barrels, which will bring a simple fruity pleasure and our Chardonnay and the white Pinot Noir which will bring crispness, tonicity, freshness, fruity aromas and a lot of finesse. This method is complex to achieve and is specific to Champagne.

Charles :

They all have different personalities, I suggest we taste them, what do you think?

Emmanuel :

Let's start with our Rosé Vintage, it's perfect as an appetizer, I particularly like it as an aperitif. It really is a very refreshing Champagne with its small red fruit aromas.

Charles :

In the mouth, I like its amplitude and its slight tart aftertaste. It's true, it's very pleasant and appreciable on every occasion.

Emmanuel :

Let me suggest moving on to our new vintage, the Vinothèque 2011 vintage, it's already more expressive with a taste of slightly jammy mature fruit. It has body and that saline hint that I really love, it's a signature of our Champagnes.

Charles :

The headiness given off is also very pleasant and as it is nearly lunchtime I will earmark it to accompany our meal.

Emmanuel :

Yes, but if we are going to taste it, it would be better to accompany it with more sophisticated dishes than a simple lunch. I recently tasted it on a semi-cooked foie gras served with cranberries and it was just right.

Charles :

So, I suggest something simpler for our lunch, a lovely plate of Pata Negra, actually from Bellota that I have just brought back from Spain to accompany our Rougesmonts. Would that be suitable?

Emmanuel :

That would be perfect, this vintage is one of our vintages of excellence. It is best with simple but good quality dishes, this melt in your mouth ham with a hint of hazelnut will be perfect. It's a complex Champagne, the nose is already very expressive and powerful.

Charles :

I also notice aromas of blood orange peel, this is typical of this vintage, isn't it?

Emmanuel :

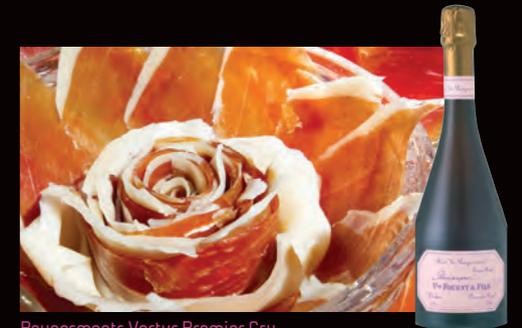
Rougesmonts comes from historic Vertus plots and this aromatic characteristic originates from the fine layer of the terroir's red clay.

Charles :

This tasting was very enriching and strengthens the idea that this Trilogy has its place as all our vintages really do each have their typicality.



Rosé Brut Vertus Premier Cru



Rougesmonts Vertus Premier Cru



Vinothèque 2011 Vertus Premier Cru

And our latest arrival

PRESS REVIEW

ZOOM IN ON ONE OF OUR ARTICLES



Le Point
EMMANUEL FOURNY

VEUVE FOURNY & FILS

«Charles and I are two brothers working together in business. The adventure began 20 years ago; each of us had different study paths. Charles had been to Business School in Bordeaux and I had studied Oenology in Reims. I was winemaking in the United States in Virginia. Our father passed away very young, in 1979. My mother decided to take on the challenge and she was assisted by the vintners in Vertus and by a friend of my father, Roger Duval of Duval-Leroy. In 1995, she indicated to us that she wanted us to take over. Neither of us had planned on returning, but we thought to ourselves that it would be a pity not to. We gave ourselves two years to see if we could work together. We had the same vision with regard to top quality vines, but having said that, you have to cope with working with your brother! We built on it slowly. We had 10 hectares and in 1999 we decided to expand through trading. In fifteen years we attracted quite a few friends and members of the family. We have about 20 hectares of Vertus and a few other vintages from the côte des Blancs. We were also lucky to have an enclosed vineyard, a plot with chalky soil. Pure chardonnay that I isolated with the 1995 grape harvest. It was the starting point to get us thinking about parcel-based vinification. I am a supporter of both methods: the celebration wine produced either by blending or from a parcel-based source. We are lucky to have both possibilities.»

17/17,5 - Monts de Vertus 2009

Extra-brut. Vertus Premier Cru.

100% chardonnay. A rich nose, peary, good concentration, creamy, tasty, long, vigorous, rich and lively.

16,5 - Cuvée R extra-brut

Vertus Premier Cru.

90% chardonnay, 10% pinot noir. A rich nose, opulent, somewhere between a brioche and wild berries, full-bodied, very creamy, lots of flavour, long and broad, tasty, a great seducer.



RANKING OF THE 100 GREATEST WINEGROWERS' CHAMPAGNES

CHAMPAGNES WITH CHARACTER

12th VEUVE FOURNY & FILS

November 2015
N°596



VEUVE FOURNY

Premier Cru, brut rosé >16,5/20

November 2015
Paris Match supplement



THE RANGE IS AS HOMOGENOUS AS IT IS FLAVOURSOME ...

Brut Nature Premier Cru Blanc de Blancs Vertus >16

Brut Premier Cru Blanc Vertus 2009 >16

Extra-Brut Premier Cru Clos du Faubourg Notre-Dame 2005 >17

Extra-Brut Rosé Premier Cru Vertus Les Rougesmonts >16,5



OUR FAVOURITE

CHAMPAGNE PREMIER CRU ROSÉ NM BRUT 2015

Generous, but simple, for some time now, this rosé vintage has gained in delicacy and persistence. Nowadays this champagne is invigorating, light and intense >18