



EDITORIAL

Spring is slowly settling in and after a few weeks of the usual frosts, the ground is gradually warming up. The sap is rising and the vines “weeping”. This weeping is the first external display of the transition from the vine’s slowdown to its coming back to life. So you will be able to see drops of sap where the pruning cuts are.

In March we are always active in the vineyard, we are preparing the soil and finishing off the pruning of the vines that we started back in November. It is an absolute necessity for the future quality of our wines, we place a lot of importance on this.

In this edition of our newsletter we shall explain more about pruning, its importance and the way of doing it in Champagne.

We hope you enjoy our article and have a very pleasant spring.

Best regards,

Emmanuel Fourny *Charles - H Fourny*

With our Champagnes you will embark on a journey of the senses which will transport you to a marvellous world of bubbles and excellence.

LE JOURNAL

ISSUE N° 31



CHAMPAGNE
V^e FOURNY & FILS
une Famille, un Clos, un Premier Cru

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COME AND VISIT US

From Monday to Friday : 10.00-12.00 and 2.00-5.00
And Saturday : 9.30-1.00

Visits by appointment only, do not hesitate to contact us by email or by telephone.

Short explanation of pruning

Foreward

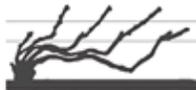
The vine is a very robust plant (creeper) which has a tendency to grow extensively. Pruning the vine is an essential viticultural process, the aim of which is to limit the boundless growth of the plant in order to regulate the production of grapes, both in quantity and quality.

For the Fourny family

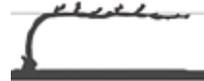
During the plant's rest period (from November to April), thousands of vine plants (7,500 plants per hectare) are pruned only by hand, one at a time, by Patrick, Gaëtan and Nicolas. It is a very time consuming job where 80% of the shoots are removed. The estimated pruning time for a "Chablis" style is for example 220 hours per hectare, not forgetting the 60 hours to manually tie each vine wood onto the suspension wires.

Different types of pruning in Champagne

There are a number of pruning styles in the world. In Champagne, the very strict regulation only allows four :



Chablis pruning :
Long pruning on a long structure.



Cordon or Permanent Cordon pruning :
Short pruning on a single long structure.



Guyot pruning :
Long pruning on a short structure which can be single, double or asymmetric.



Vallée de la Marne pruning (only for the sucker) :
Long pruning on a short structure.

*Why prune ?
Let's find out a little more ...*

The primary aim of pruning is to ensure the best possible flow and concentration of the sap towards the fruit-bearing buds. This generates the energy necessary for their growth. The second aim of pruning is to avoid excessive irrigation of the buds, thus encouraging their fertility. The choice of pruning style allows this balance to be reached. The long pruning (long structure) is better than a short structure. It slows down the sap. This explains why the "Chablis" and "Royat Cordon" pruning styles are the Fourny family's preference.

Our style of pruning

Our house has adopted the "Chablis" system for its Chardonnay vines (Localities including "Clos Notre Dame", "Mont Ferrés", "Barillées" etc ...) and the "Royat Cordon" system for the Pinot Noir vines (Localities including "Gilottes", "Rougesmonts" etc ...)

As a result, the pruning is decisive and necessary for the quality of our grapes and then our wines. It requires a wealth of experience and patience from all in order to acquire this unique know-how.



Patrick, Gaëtan and Nicolas at work



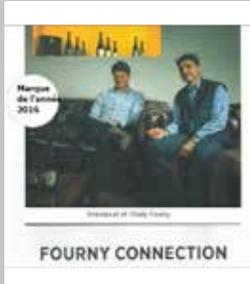
Our vines before pruning



Our vines pruned and tied

PRESS REVIEW

We have selected the latest articles that have appeared in the national and international press, we want to share them with you.



BRAND OF THE YEAR 2016

Vinum-Switzerland-Germany-Austria
Europe's leading magazine for wine culture.

THE SECRET TO A SUCCESSFUL PARTNERSHIP

First of all, Veuve Fourny is the story of a talented widow, of whom there are many in Champagne. If this story ends well, it is largely down to her two sons : Charles and Emmanuel

December 2016

They look like the nice boys from next door. People you could have a great time with. Their helpfulness sets an example. Their spirit of solidarity is unique. Their kindness legendary. Their wines too. The Fourny brothers, Emmanuel and Charles, represent an absolute must-have in terms of Champagne. They have proven that the commune of Vertus, at the extreme tip of the Côte des blancs, was a prime location. Production, vinification, maturing of the grape, perfect dosage, they get on so well and bottle extraordinarily great Champagnes which are full of character. Specialists of rosé Champagne, they know their terroir by heart. True packaging professionals, they are tireless ambassadors for their products. Their only worry : to make sure their stocks do not run out before the arrival of the next year's vintage. They owe their success to a community of international fans who swear only by Veuve Fourny. A small but successful house, proving that everyone can succeed whatever the size of the business.

Veuve Fourny ?

It's very simple. It's our Champagne brand of the year.



LE MONDE DES VINS

YOU'D THINK THE SOUTH...

Champagne Vve Fourny & Fils - Vertus

The entire vineyard is in fact located in Vertus and includes the Clos de Faubourg-Notre-Dame. Vertus, in his words, is the most "southerly" cru from the côte des Blancs, because "it is the most exposed to the south. And that is evident in the tasting, it's the most opulent and powerful".

Veuve Fourny et Fils Brut Premier Cru

Veuve Fourny et Fils, Rosé Brut Premier Cru

Veuve Fourny et Fils « Les Rougesmonts », Rosé, Extra- Brut Premier Cru



LA REVUE DES VINS DE FRANCE

The 50 best bruts with no year, the 50 best vintages, the 30 best great champagnes and the 20 best plot or enclosed vineyard selections

The vast range (9 vintages) of the Veuve Fourny & Fils house is one of exemplary consistency. The Fourny brothers, Emmanuel and Charles, handle with great precision the 20 hectares of the house's vineyards and the few bought hectares mainly located in Vertus, south of the Côtes des Blancs.

16,5/20

VEUVE FOURNY & FILS - Extra-brut Premier cru
Blanc de Blancs Monts de Vertus

15/20

VEUVE FOURNY & FILS - Brut Premier cru - Grande Réserve

16,5/20

VEUVE FOURNY & FILS - Brut 1er cru - Cuvée du Clos Notre Dame 2006