



# 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,

*Amélie 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

EDITION N°24



CHAMPAGNE

**VEUVE FOURNY & FILS**

*une Famille, un Clos, un Premier Cru*

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## THE RECIPE

For the 2007 Vintage

Capon Fazzolettini with their white Alba truffle

**Ingredients for the dough:** 500 g flour - 2 pinches of powdered saffron - 4 eggs - 1 tsp white truffle flavoured oil - 1 tsp lukewarm water - 2 pinches of salt

**Ingredients for the stuffing:** 2 cooked capon breasts - 125 g fresh cream - 1 egg yolk - s+p - 1 litre stock - 2 tbsp oil

**Ingredients for the trimmings:** 20 g chipped parmesan - 200 g Alba truffles - 2 tbsp white truffle flavoured oil

**Preparing the stuffing:** cook the capon and collect all the juice. Remove the breasts and chop them finely. Add the cream, the egg yolk, salt and pepper and mix.

**Preparing the dough:** mix the flour, saffron and salt, form a hole and break in the eggs, pour in the oil and water.

Work the dough until it becomes elastic, let it rest for 1 hour at room temperature.

Then, spread it out from the centre outwards, until it is very thin. Cut out 6 cm squares where you place 1 tsp of stuffing in the centre. Fold up and join the corners.

In a large pan, add the capon stock to water and bring to boil, add 2 spoonfuls of oil. Lower the heat and dip in the fazzolettini for 3 to 4 minutes.

Once in the plates, sprinkle in a small ladleful of hot stock, a slash of white truffle flavoured oil, parmesan chips and thin truffle slices.



## NEW WEBSITE

VEUVE FOURNY & FILS

We have designed it as a book you want to leaf through, share and keep carefully. Just like these books you love to admire in your library. A site which opens the doors of our House, shares its inspiration and an irresistible thirst to taste champagne. We would like the magic to work on you in your voyage to sensory experiences. Just let yourself go, you can then discover our terroir, our philosophy and our cuvées.

A unique occasion to discover our whole collection, quietly, at home.

Meet us at: [www.champagne-veuve-fourny.com](http://www.champagne-veuve-fourny.com)

## Millésimé 2008

BLANC DE BLANCS BRUT • PREMIER CRU VERTUS

### COMPLEXITY

Each Vintage wants to stand out, the spirit of the specific harvest, but maintaining the House style. As its partners in our history, we keep aside our oldest vineyards in order to obtain power and complexity. An exceptional cuvée, the ideal partner for your greatest moments. You can appreciate the finesse and texture of this great champagne, bringing out the most audacious salty and citrus notes. A wine truly dedicated to the sea with a wonderful and neat vigour. Enjoy it now, but it can also lay quietly for another two years in your cellar.

#### More about the 2008 Vintage Cuvée

Vertus Premier Terroir Cru, redzine over pure chalk, pure chardonnay and a single vintage.

## THE GIFT

GRANDE CUVÉE GIFT-BOX AND 2 CHAMPAGNE FLUTES

We have designed a gift box composed of a bottle of 2008 Vintage and 2 Fourny House-engraved tasting glasses. This set is the perfect prestigious Christmas present. The flutes have been selected by the House oenologist in order to enhance the best of our cuvées, including of course the 2008 Brut Vintage...





## BETTANE & DESSEAUVE 2014

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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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