



LA REVUE DU VIN DE FRANCE

Le guide des meilleurs vin de France 2015

VEUVE FOURNY & FILS ★

A new generation, represented by Charles and Emmanuel Fourny. (...) The range is tasteful, neat, with robust and wholesome Chardonnay whites, partly matured in oak casks. A wide range of champagnes mixing personality and precision, rewarded by a first star in 2013.

The Wines : the range has again increased in aromatic purity, notably with a brut nature offering a rare sparkling dimension to the Vertus chardonnay, especially compared to the rich R extra-brut, with its stewed notes of juicy pear and apple. The rosés are at the same high level, with the Rougesmonts extra-brut; fresh raspberry juice, with long-lasting vinous and tannic notes. With the vintage whites, the lively 2007 highlights its finesse, while the maturing 2008, deep and well-built, may be kept for another couple of years, to give even tinier bubbles. Last, the Clos Notre Dame 2004 is really exceptional, with acacia and almond seed notes.

> 15,5/20 - Brut Nature Premier Cru Blanc de Blancs Vertus

> 15,5/20 - Brut Premier Cru Blanc de Blancs Vertus 2008

> 15,5/20 - Brut Premier Cru Blanc de Blancs Vertus 2007

> 15/20 - Brut Premier Cru Blanc de Blancs Vertus

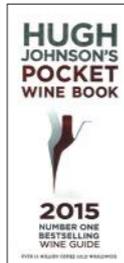
> 15/20 - Brut Premier Cru Grande Réserve Vertus

> 16,5/20 - Extra-Brut Premier Cru Clos du Faubourg Notre-Dame 2004

> 15,5/20 - Extra-Brut Premier Cru Cuvée R

> 15/20 - Brut Rosé Premier Cru Vertus

> 16/20 - Extra-Brut Rosé Premier Cru Vertus Les Rougesmonts



HUGH JOHNSON'S POCKET WINE BOOK 2015

VEUVE FOURNY & FILS

CHAMPAGNE GROWERS TO WATCH IN 2015 :

> Rising Côte des Blancs star at Vertus : ★★★★★ Extra-Brut (02'04), superb single-v'yd Clos du Faubourg Notre Dame (99 00 02').



GUIDE DES VINS BETTANE DESSEAUVE 2015

VEUVE FOURNY & FILS ★★★

Le Domaine : Charles-Henry and Emmanuel Fourny have transformed this small family house in Vertus into a sure and exciting address for lovers of precise, vinous and authentic champagnes.

Their vineyards include a rarity, a clos (a walled-in plot): Le Clos du Faubourg Notre-Dame, only used for vintage wines. Most of the grapes are Chardonnay, with some Pinot Noir, partly vinified in oak casks.

The wines : mostly from Chardonnay grapes grown in the village, with little or no dosage, these champagnes express a neat style, often based on minerality and citrus notes. The most interesting are the non-vintage bruts and extra-bruts.

> Champagne Blanc de Blancs Nature NM, Extra-Brut 2014 > 20 - 17/20

> Champagne Blanc de Blancs Premier Cru Millésimé 2008, Brut 2014 > 20 - 16,5/20

> Champagne Blanc de Blancs Premier Cru Millésimé 2007, Brut 2014 > 18 - 16/20

> Champagne Clos Notre-Dame 2004, Brut 2014 > 20 - 17/20

> Champagne Les Rougesmonts NM, Extra-Brut 2014 > 17 - 16,5/20

> Champagne Premier Cru Grande Réserve NM, Brut 2014 > 16 - 15/20

> Champagne R Extra-Brut NM, Extra-Brut 2014 > 20 - 17/20

VFF/J26/F101.4/ANG



Our family has been producing champagne wines since 1856, and we have inherited a know-how as well as old vineyards, including the Clos Faubourg Notre Dame, a rarity in Champagne. Since 1993, we have taken over the Family House and strive to continue what Albert, our grandfather and René, our father had been working on. We select our wines according to our specific plots in order to highlight the specific features of our terroir in Vertus Premier Cru. We like to insist on the fact that we are wine craftsmen, we work on our cuvées with much care and precision in order to provide you with neat wines, and an elegant and fresh style.

In our search for quality, we have tried to create a new tasting room, endeavouring to work with French companies for the creation of this new space. We have selected seats from the Collinet House, a reference in French quality furniture. Our lampshades are made by Design'Heure, a 100% French light fixtures designer and producer, as shown on the picture above.

Sincerely yours,

Emmanuel Fourny *Charles - H Fourny*

Avec nos champagnes, vous commencez un voyage des sens qui vous transporte dans un monde merveilleux de bulles et d'excellence.

LE JOURNAL

EDITION N°26



CHAMPAGNE
Veuve Fourny & Fils
une Famille, un Clos, un Premier Cru

5, rue du Mesnil • 51130 Vertus • France
Tél. +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



PARCELLAIRE VEUVE FOURNY & FILS
 LES ROUGESMONTS - LE CLOS - LES BARILLÉES - LE MONT FERRÉ

Veuve Fourny & Fils endeavours to highlight the specific features of its terroir. Each plot enables us to produce very different wines. Let us show you more precisely 4 different cuvées and their specific plots.

LES ROUGES MONTS
 Facing east, on a chalky soil, with a 47% slope, planted with specially selected Pinot Noir vines. The aim is to find the best plants, then to uproot and replant them. The grapes from this plot are used to produce our “rosé de saignée”, les Rougesmonts. This cuvée fully represents finesse, blending the strength and the delicacy of the Pinot Noir. You will be bewitched from the first gulp all the way to the exceptional finale.

LE CLOS
 Listed as a Clos since the 19th century, this 0.7-acre plot is the sole property of the Fourny House, nestled in the heart of the village of Vertus Premier Cru. Its special vinification in small oak casks and its 10-year-long maturation highlight its specific minerality and complexity.

LES BARILLÉES
 Facing south-east, on a soil of redzine over chalk. The plants are over 60 years old, hence neater and sharper wines. This plot is used for making our special Cuvée R. Fully vinified in small oak casks, this cuvée is patiently matured over 4 years in our own cellars. Veuve Fourny possesses a unique know-how in the old-fashioned vinification secrets. Opulence and smoothness: a great gourmand champagne, for exceptional dishes.

LE MONT FERRÉ
 These plots face fully south, growing on chalk topsoil, giving us mellow and stronger wines. Our Brut Nature come mostly from the Mont Ferré, without any dosage. A harmonious champagne with citrus notes, its finesse, a fruity and balanced palate, it's absolutely intense and fresh.

Clos Notre-Dame
Millésime 2005

EXTRA-BRUT • PREMIER CRU • VERTUS

Our «Clos Notre-Dame» is a rarity, you will be able to discover a few hundreds of the bottles we have recently disgorged, with an Extra Brut dosage for the 2005 Millésime. The grapes are exclusively grown in the “Faubourg de l'Abbaye Notre Dame”, listed as a Clos since the 19th century, the monopoly of the Fourny Family, nestled in the heart of the village of Vertus.

In order to extract the quintessence of this cuvée, it is vinified in small oak casks and aged for a decade in our own cellars, to highlight its specific minerality and complexity.

More about the “Clos Notre Dame” 2005..

A powerful and complex nose, with first some buttery notes, then stewed citrus fruit and blend with vanilla and pastry, ending with a spicy and gingerbread finale. On the palate, the attack is neat and lively, then turns into buttery, frangipane and white fruit impressions. The finale is pure, with lasting notes of salt and iodine.

