



# ÉDITORIAL

**T**his November, we wanted to continue to teach you even more about our know-how, our philosophy and above all about our collection of Champagnes.

So in this publication we shall address the latest grape harvest of 2016, the release of our Magnums and recent articles in the press. We are happy to share the high points of the Veuve Fourny Champagne House with you.

We are convinced that you will be seduced by the diversity of our wines, our latest vintages and the gift possibilities we have to offer.

Wishing you fine tastings with family and friends for the festive season.  
Sincerely,

*Fourny*      *Charles - H Fourny*

*With our champagnes you will begin a journey of the senses that will transport you into a wonderful world of bubbles and excellence.*

## LE JOURNAL EDITION N°30



CHAMPAGNE

**V<sup>e</sup> FOURNY & FILS**

*une Famille, un Clos, un Premier Cru*

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# GRAPE HARVEST 2016...

Frost, rain, hailstorms, the Champagne vineyards suffered difficult weather conditions in the spring and at the beginning of the summer.

As a result of the bad weather, the harvest is small. However, the return of the sunny weather in August and September and the absence of rain were beneficial for the quality of the grapes. They remained small, but with a wonderful concentration of sugar.

We began the grape harvest on 23rd September, luckily almost entirely in the sun up to and including 4th October, a real blessing.

Even if there are fewer grapes, the harvest is very good quality. Certain parameters (maturity, acidity ...) remind us of a similar scenario in 2002 which was a great year for Champagne ...

Good omens even though it is a little too early to confirm!



## Let's go back a while . . .

2011 was a hot year with early grape harvests as the first cuttings resounded in the region of Vertus from the end of August. However, unlike most of the other winemakers, we decided to wait a further week.

Indeed, the sugar levels were good, but because of the drought, the phenolic ripeness (the grape tissues) was not complete.

An excellent decision essentially down to the winemaker's experience. A good judgement which has enabled us today to introduce to you a great Champagne.

## Suggested accompaniments



Pasta with white truffle of Alba



Foie Gras with citrus fruits

## A very beautiful bottle, our Monts de Vertus 2009 Magnum, Extra Brut premier Cru

Let us introduce you to the Monts de Vertus 2009 magnum that you can now discover a year after the release of our 75cl bottle.

The last chance to get hold of this vintage. A great vintage to give or to treat yourself to ...

## MORE ABOUT THIS VINTAGE...

In order to provide more details on the origin of our place names, our vintage is called Monts de Vertus. It is made only from Chardonnay, that comes from our vineyard plots that are more than 60 years old, situated on the slopes of a chalk outcrop, ideal for creating laying-down wines, with their very pure, mineral and saline style.

## Concerning taste

A beautiful straw colour with a continual fine line of bubbles. The nose opens up with citrus flavours, then after airing comes the chalky sensation, typical of the Veuve Fourny style. A good range of flavours can be distinguished.

There are notes of citrus fruits, apricots, vanilla and spices. A wine of good substance with a pure, saline and lingering aftertaste. A winegrower's wine to discover without hesitation.



(limited allocation)

## ZOOM ON ONE OF OUR ARTICLES



### CUISINE ET VINS DE FRANCE OUR CHAMPAGNE FAVOURITES

**VEUVE FOURNY & FILS, BLANC  
DE BLANCS 1ER CRU**

Septembre - Octobre 2016

A family, a walled vineyard, a Premier Cru : the subtle trilogy of the Fourny ancestral home (1856). But, moreover, Fourny is the signature of a subtle chardonnay whose precision is enhanced by its purity of style, notably that of the brut white vintage, and by the even more refined worth of the brut nature. If the citrus flavours come a very close second, it's the delicacy of the bubbles that remains etched in the memory.



### GUIDE DES VINS BETTANE + DESSEAUVE 2017 VEUVE FOURNY ET FILS

Champagne Les rougesmonts NM >17  
Champagne Premier Cru Rosé NM >17

THE ESTATE : Charles-Henry and Emmanuel Fourny have transformed this small family house, (...) into an exciting and reliable address for purposeful, heady and genuine champagne lovers. (...)

The Wines : Without losing the mineral characteristic, which is the trademark of the house, the champagnes are improving in delicacy of expression and elegance by definition. The house is entering a new era of development.



### LE GUIDE DES MEILLEURS VINS DE FRANCE FAVOURITE OF THE YEAR

Extra Brut Rosé Premier Cru  
"Les Rougesmonts" >17

Wonderful deep rosé, 100% pinot noir, full of finesse and subtlety. The wine is already palatable and crisp, with an explosion of flavours of little red berries. Irresistible.



### PHILIPPE MILLE TASTE IN ITS NATURAL STATE

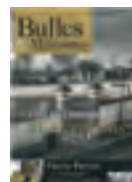
For the first time ever, Philippe Mille, one of the most talented chefs of his generation, at the head of the legendary Domaine des Crayères in Reims, shares his new recipes.

RECIPE : MINI VEGETABLES  
FROM AUDREY AND BENOÎT  
DELOFFRE  
GREEN OIL FROM  
VEGETABLE TOPS

To be served with :

*Veuve Fourny et Fils Rosé "Les Rougesmonts"*  
extra brut

*Laurent-Perrier « Grand Siècle Alexandra » 2004*



### BULLES & MILLÉSIMES LES DISCRETS

Le Clos du Faubourg Notre-Dame

(0.15 ha) is one of the most confined spaces in the whole of the Champagne region. Formerly it belonged to the Abbey of the same name, but since the 1980s it has been cultivated by the Champagne house Veuve Fourny et Fils, a small family run house founded in 1935. Planted with chardonnay premier cru, it produces 1,000 to 2,000 bottles every year. The winemaking is done in oak barrels. (...)

N°6 - Juin 2016

Un magnifique livre « Histoires des Grandes Familles et Maisons de Champagne »

Réellement un superbe ouvrage avec une très belle préface du Prince Albert de Monaco. Vous pourrez rentrer grâce à ce livre dans l'intimité de nos maisons et en connaître encore plus sur le Vin de Champagne. À mettre sous le sapin d'un amateur de notre grand effervescent...

En vente à la propriété : 39 Euros

