



# ÉDITORIAL

When Spring is coming, the first lovely days are of course a great opportunity to enjoy life and good wines, Champagne of course! Your friends will be delighted to discover our range of Vertus Premier Cru champagnes, with their special chalky terroir features.

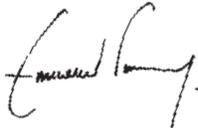
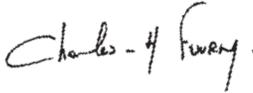
To be more precise, this is why we have decided to rename our Vintage as “Monts de Vertus Vintage”.

Although it has always been produced from grapes grown on the various Monts de Vertus, we now want it to be displayed on our labels.

And, in order to move further in our search for excellence, we are now working on a new great cask, the “foudre”, seldom seen in this region, but it will allow us to work on a different kind of wine-making.

Please enjoy this newsletter,

Sincerely yours

*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°27



CHAMPAGNE

**VEUVE FOURNY & FILS**

une Famille, un Clos, un Premier Cru

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## A REMARKABLE INNOVATION... OUR NEW CASKS

As clients of our Champagne House, you are aware that we have built our reputation on a specific style based on the particular characteristics of our terroir. In line with this philosophy, we select and work on our wines from various plots, with separate vinifications of the grapes from about thirty "lieux-dits" in small oak casks (225 litres, i.e. 50 gallons) or in small stainless steel vats. These methods enable us to maintain and highlight this mosaic of origins.

### LET'S TALK ABOUT CONTAINERS

The small stainless steel vats produce lively, fresh and somewhat citrusy wines. They are ideal for a perfect control the evolution of our wines, however, if we wish to create more complex champagnes, casks are perfect.

The cask will mellow out the wines by bringing fatty notes, moreover the micro-oxygenation and the aromas brought through the wood highlight the white fruit aromas typical of our Vertus Premier Cru champagnes.

### IN THE FUTURE

We now want to innovate with a larger container which is seldom seen in Champagne, the "foudre". Made of oak, of course, its size permits a very different exchange between the wood and the wine. Slowly, the "foudre" will round out our reserve wines, creating the very essence of the Veuve Fourny style for all our prestige cuvées.



*Our brand new great casks have found their place in our vat-room.*



*Our cask room in the heart of our stone walled cellar.*



*Our small stainless steel vats are perfectly at home in the ancient architecture of our buildings.*

# Champagne "Monts de Vertus" 2009 Blanc de Blancs EXTRA-BRUT • VERTUS PREMIER CRU

**PLEASE NOTE :** To be more precise on the origin of our "lieux-dits", we have decided to rename our vintage "Monts de Vertus". It has always been produced from these selected plots, but now we want to show it on our labels.

Our vintage wine is made solely from Chardonnay grapes, from our own plots, all over fifty years old, located on mid-slopes, growing on pure chalk soils perfect for a long maturation. The style is very neat, mineral and saline.

In order to bring out all the aromatic characteristics of the fruit and to highlight the purity and finesse of the minerality, with a slight salty touch, we have waited more than 5 years before bringing these bottles out of our own cellars.

### TASTING NOTES :

- Lovely straw yellow hues, with tiny bubbles.
- A powerful nose, with a first impression of toasted brioche and apricots...
- Neat and lively in the mouth, with ripe citrus notes, followed by liquorice and spicy flavours.
- Excellent wine, with a long, neat and mineral finish.
- A superb balance for this wonderful year!



# REVUE DE PRESSE

## ZOOM INTO ONE OF OUR EXCERPTS



### CUISINE ET VINS DE FRANCE VEUVE FOURNY

EMMANUEL ET CHARLES  
FOURNY

The House of these two Vertus winemakers is listed in one of the Premier Cru villages in the Côte des Blancs.

Even though Emmanuel and Charles Fourny sell 80% of their bottles abroad, they want to improve their sales on the French market, from these special Burgundy-style chalk sub-soils, a very special old vineyard "Clos", and their craftsman-like approach to simple organic vine-growing techniques.

> **Brut Nature** Blanc de Blancs, both toasty and neat, a saline and chalky wine. Fruity and grapy wine, that's it, perfect.

> In the **2008 Brut vintage**, you will discover crunchy fruity flavours and neat bubbles. R is a delicate chardonnay with citrus notes.

> Lastly, **2005 Cuvée du Clos Notre-Dame**, lovely buttery Chardonnay flavours and minerality.



### LA REVUE DU VIN DE FRANCE GUIDE 2015

VEUVE FOURNY & FILS

«The range has again improved in aromatic purity... »



### GUIDE DES VINS BETTANE DESSEAUVE 2015

«These champagnes express a neat style, on mineral and citrusy lines»



### LA REVUE DU VIN DE FRANCE

Extra Brut Clos Faubourg Notre-Dame 1er Cru 2005 :  
« Un champagne remarquable ». >16,5/20

Décembre 2014  
Janvier 2015  
N°587

Brut Nature 1er Cru :

« Here, nature is not synonymous with roughness but with neatness, generosity and freshness... In great progress ». >15,5/20

Brut 1er Cru Vertus:

« A nutty nose, with a slight oxidation, but not aggressive in the mouth. No sulfites for the vinification, with 25% matured in oak casks and a blend of three vintages ». >16/20



### LE MONDE DES VINS

« G. Eichelman offered his guests a bottle of Veuve Fourny & Fils (4 stars in the guide). "They are young, winemakers, really excellent »

Our selection of great wines :

Veuve Fourny & Fils Brut Grand Millésimé 1999: «... a superb balance for this wonderful year... ». 16.5/20



### VIGNERON

Janvier/  
Février 2015

« For 20 years, the Fourny brothers have been taking their work and Vertus terroirs at heart, with great success. »



### VINUM 2014/2015

Champagne Clos Faubourg Notre-Dame 2004 >18/20.  
Champagne Rosé « Les Rougesmonts » >18/20.