With our champagnes, you will start a sensory trip which will take you into a marvellous world of bubbles and excellence.

EDITORIAL

2013 was an eventful year for our Champagne House, we have reworked our website and rethought and modified all our communication tools. We also take this opportunity to thank you for the welcome you showed for all these novelties.

For 2014, we started it with a very moving event. In January, we were designated as the bearers of the Saint-Vincent staff, a great gesture from our peers.

When leafing through our newsletter, you will find out about this traditional feast and you will discover how it works and why it is so special. An event which we like to share in Champagne. Moreover, this year, the guest of honour was Michaël Edwards, the famous and emblematic wine and food critic and journalist. A very British Day...

Please enjoy our newsletter and great tasting moments in the company of our champagnes.

Sincerely yours,

LE JOURNAL

EDITION N°25

CHAMPAGNE

Vve Fourny & Fils

une Famille, un Clos, un Premier Cru

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Saint-Vincent, patron saint of winemakers

Saint-Vincent procession

Brotherhood medal

DISCOVERING SAINT-VINCENT IN VERTUS

The Vertus brotherhood

Patron saint of winemakers, Saint-Vincent is celebrated every year on January 22nd. In Vertus, our brotherhood is one of the oldest in Champagne. A document dated 1784 was discovered, stating the will to re-establish this brotherhood, which already existed in ancient times. So, more than 2 centuries later, this significant event has again become the symbol of winegrowing traditions in Champagne.

The procession

Despite the winter temperatures, the brotherhood proceeds to the church. The procession is opened by a fanfare, just ahead of the "bâton de la Saint-Vincent". This year we had the honour of being the bearers of the baton of the patron saint, a true homage and recognition from our peers. We were followed by children and teenagers dressed in old-time costumes. Young girls and maidens wore the "bagnolet", a soft cape-like hood covering the head and shoulders, providing excellent protection against the inclement weather. Then come the brothers, local figures and young adults bearing white aprons and cellar-worker caps. Their mission is to carry, on two stretchers, decorated with vine leaves and traditional tools, the small barrel of new wine which will be offered to the curate as sacramental wine.

Conviviality and champagne

They also bear the pyramid of brioches which will be offered to all attendants after being blessed during the ceremony. Then, the procession walks to the village hall for the medal ceremony. There, we were awarded the Saint-Vincent brotherhood medal. Last, we ended with a champagne tasting, one of the most pleasant moments.

SENSATIONS

The Veuve Fourny & Fils House has a unique style which may be recognised in all our cuvées. Our champagnes put forward sensations which we would like to share with you.

THREE IMAGES THROUGH THIS SENSORY TRIP...

All our champagnes share a fresh finesse.

The purity of our cuvées has a mineral origin.

The "gourmandise" of our wines comes through fruit and maturity.

Have you enjoyed this initiatory route?

This style, which we regularly mention, is the result of a long work starting in the heart of our vineyards and ending in our own cellars. In our next newsletter, we will start the beginning of a series called "In the heart of the House". We will follow the main steps used to create what you most appreciate: champagne.

PRESS ARTICLES

Le Journal du Dimanche
Janvier 2014

"VEUVE FOURNY, BLANC DE BLANCS NATURE VERTUS 1er CRU. Immaculate colours, marvellous elegance and dress. If these words describe the bride, they also apply to Veuve Fourny champagnes."

La Revue du Vin de France
Novembre 2013

"VEUVE FOURNY ET FILS EXTRA-BRUT CLOS FAUBOURG NOTRE-DAME, a straight and neat wine, with a lovely acidity fit for ageing, it is already delicious. "

16.5/20

TOM STEVENSON'S TOP WINES
Édition 2013

"VEUVE FOURNY ET FILS CUVÉE DU CLOS FAUBOURG NOTRE-DAME PREMIER CRU EXTRA-BRUT."

18/20

Decanter
Janvier 2014

"VEUVE FOURNY ET FILS 2007. Well-integrated orchard and stone fruit as well as citrus notes. The palate has a nice weight with roundness and freshness on the palate."

Wine
Décembre 2013 / Janvier 2014

"VEUVE FOURNY ET FILS, PREMIER CRU DE VERTUS, FRANCE.
Cuvée R grapes come from an area called Les Barithers, with a base of pure chalk. Cuvée R is also the symbol of our philosophy: it is our intention to interfere as little as possible and to let our wines take their time. This Cuvée is fully vinified in small oak casks and waits for four years. It allows them to release their aromatic complexity. Our philosophy is also not to use fining methods on our wines and most are not filtered. A great Champagne, perfect for exceptional dishes." *James Halliday*

Welt am Sonntag
17 novembre 2013

"CUVÉE „R" EXTRA-BRUT, PREMIER CRU concentrated, ripe fruit, nice vanilla, rich, harmonious, long (Walker)"

90/100

Le Point
Décembre 2013
N°2151

"BLANC DE BLANCS BRUT NATURE, PREMIER CRU VERTUS.
Lovely flowery nose, chalky, a mix of mineral and white fruit notes, spicy and neat in the mouth, deep and long, a refined and complex wine. "

"BLANC DE BLANCS 2008, PREMIER CRU VERTUS. Flowery, lemony, clear and tense in the mouth, lively not up to its best yet, fresh, oak notes on the finale. "

A SCENT OF CHAMPAGNE
Novembre 2013

"I am delighted to see the high praise he gives to new stars like Christophe Constant, Delphine Cazals and Fourny Freres alongside established greats like Selosse and Egly-Ouriet. Bravo !" *Richard Juhlin*

Guide Veron Champagnes
Édition 2014

"With this confidential (1500 bottles) CUVÉE DU CLOS FAUBOURG NOTRE-DAME 2002 EXTRA-BRUT PREMIER CRU, the oenologist, Emmanuel Fourny, succeeded in letting the wines work by themselves, precisely and without filtration, to reward us with his personal interpretation of the unforgettable 2002 harvest."

LE GUIDE LAROUSSE DU CHAMPAGNE

BLANC DE BLANCS BRUT VERTUS PREMIER CRU millésime 2000.

5/5 étoiles

CUVÉE DU CLOS FAUBOURG NOTRE-DAME EXTRA-BRUT millésime 2000.

5/5 étoiles

Le Monde styles
Décembre 2013

"VEUVE FOURNY. BLANC DE BLANCS NATURE.
A slightly less tense style than a few years ago in this great House, but with a racy fruity elegance. Neat, pure, intense, for demanding connoisseurs! Lovely citrus notes, together with a nice mineral tonality, long, fine and intense on the palate."

VFF/J25/F0414