



EDITORIAL

Each year we impatiently await the grape harvest as this is what closes the year's work.

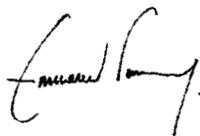
2017 was a year with an early crop of small yield but of remarkable quality. After tasting the musts and their analyses, we are definitely convinced that 2017 will be a great year for Chardonnay.

In fact, the balance between the natural constituents of the juice is bordering on the optimum needed for a wine for laying down, in addition to this there is a very good phenolic maturity, essential for a great texture.

We are now going to continue our work in order to produce the wines that you appreciate so much. It's a long-term job which requires passion as well as know-how.

And at Veve Fourny we can count on a closely-knit team who help our wonderful heritage to live on. We shall introduce them to you in this new edition.

Best regards,

 Charles-Fourny.

With our Champagnes you will embark on a journey of the senses which will transport you to a marvellous world of bubbles and excellence.



CHAMPAGNE
VEVE FOURNY & FILS
une Famille, un Clos, un Premier Cru

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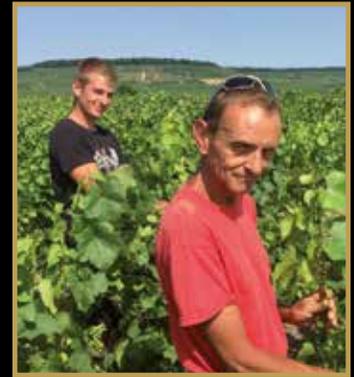


At Oeuve Fourny we prefer to talk about a team ...

Being family-orientated is paramount : we feel involved in the house, through the work in the vines, through the work needed for the long wine production process, through the preparation of the bottles, through customer relations (taking and preparing orders) ...

Behind every wine there is always a story, that of the men and women with whom we share the same passion (the love of a job well done) and the same values: the importance of the long-term, patience and the rigor of the discretion needed to craft bespoke wines (this can be put down to hundreds of hours of work and perfect moves learnt over time).

It is therefore only natural that we wanted to introduce you to this team that participates on a daily basis in the production of Great Champagnes. Demanding work that we would like to reward with a “Thank you”.



Gaëtan , on the left, Nicolas , on the right, specialists in the development and meticulous upkeep of our vineyards, in June while manually tying the vines in our vineyards ... an arduous task requiring care and precision on which the future quality of the harvest depends.



Nicolas, on the right, delicately placing the bottles into the ice machine before the disgorging process ... and Patrick, on the left, carefully lifting the bottles before they are disgorged (process of opening the bottles and naturally eliminating the dregs).



Gaëtan meticulously checking the bottles after disgorgement.

" Everyone obviously has a specific role but they all have in common a real versatility , an essential quality in our craft"



Patrick, with the skills needed to drive and control this piece of machinery, on the natural slopes of our vineyards.



Chantal, , responsible for labelling the bottles and making up the boxes... demanding and requiring constant adaptation



Aurora, with her patience and smile, happy to help you on the telephone, by email or when you come to the property. With her sense of efficiency, she also manages the organisation of the orders.

– A DECADE IN THE MAKING –

Cuvée du « Clos Faubourg Notre – Dame » 2007 *Extra – Brut Vertus Premier Cru*

Surrounded by walls, Notre Dame Abbey's Clos (destroyed during the French revolution) has been classified as an exceptional terroir for a long time, with its chalky subsoil and special micro-climate.

Old vines, dating back more than 60 years, allow the best of this chalk to be brought out : a delicacy ... concentrated, rich and elegant , saline if not crystalline with a lingering finish ... of citrus zest.

Almost pre-sold each year, we discreetly keep back a few dozen bottles allowing you to try some during that privileged moment of tasting.



PRESSE REVIEW

We have selected the latest articles that have appeared in the national and international press, we want to share them with you.

Decanter

A VERY PERSONAL CHAMPAGNE TOUR

For restaurant & Best Sommelier in the world, Gerard Basset

[...] recommends wines from 16 of his favourite houses. For blanc de blancs, he chose the Les Chétilons from Pierre Péters, as well as non-vintage wines from Ruinart, Agrapart & Fils, Gosset and Veuve Fourny...

VEUVE FOURNY, Blanc de Blancs NV

[...] we do list this wine at the restaurant and it is excellent value for the high quality of Champagne it makes..



SPECIAL 2016 VINTAGE

THE CHAMPAGNES TO FOLLOW THIS YEAR

- Jacquesson, in Dizy
- Bollinger, in Ay
- Carles Heidsieck, in Reims
- Drappier, in Urville
- Louis Roederer
- **Veuve Fourny & Fils, à Vertus**

We are always impressed by the precision and care given to the wines from this family house in the southern Côte des Blancs.. Emmanuel and Charles Fourny put together a range of wines vinified by plot in either vats or wooden barrels, using partial malolactic fermentation. Despite the rain in September that increased the chardonnay harvest by 1,500 kg / hectare, the clear wines from Vertus have a wonderful character and structure without the fabric of the great vintages. Outstanding value through all the vintages.

Alexis Gougeard



THE CÔTE OF HALLMARKS

It is the vineyard of Divas, that of the most legendary Champagnes, the one that unleashes the greatest passions, the most expensive too. Welcome to the renowned côte des blancs..

CHARLES AND EMMANUEL FOURNY

Virtuous Vertusians

Among all the wines, there is one constant element of six letters V.E.R.T.U.S. "Our ten wines represent different expressions of Vertus" explained Emmanuel Fourny, the younger brother of the Fourny house, responsible for vinification. "We decided to concentrate on this village that we are so passionate about." [...]

Joëlle Boisson



GERHARD EICHELHANN CHAMPAGNE 2017

WORLDCLASS PRODUCERS

VEUVE FOURNY & FILS

Blanc de Blancs Brut Nature Vertus Premier Cru
5 Stars

Monts de Vertus Extra-Brut Vintage 2009 Blanc de Blanc Vertus Premier Cru
5 Stars

Brut Vintage 2007 & 2008 Blanc de Blancs Vertus Premier Cru
5 Stars

Cuvée du Clos "Fg. Notre Dame" Extra Brut Vintage 2004 & 2005
5 Stars

Les Rougemonts Rosé Extra Brut Vertus Premier Cru
5 Stars



CHAMPAGNE VEUVE FOURNY & FILS, brut nature, blanc de blancs 1^{er} cru

THE FAVOURITE CHAMPAGNE FOR THE HARD TO PLEASE

SO WHY

[...] And then, the bistronomy community of the 11th district in Paris faint with delight.

WE LIKE IT BECAUSE

[...] this champagne, with all its righteousness and edge, is the companion for a successful aperitif. It has a way of propelling you to the table, and that's all we ask for.

WITH WHOM, WITH WHAT

With the most well-connected in your address book accompanied by chunks of parmesan (the three are made for each other).

WHAT IS IT LIKE

This kind of conception is the future of champagne. Even if there is still room for the classics, the Fourny style innovators are taking up more and more space.

Matot Braine

In Vertus, Charles and Emmanuel Fourny craft bespoke champagnes by playing with the diversity offered by their terroir. Champagnes blended with family history. For bubbles with dreams.

CHAMPAGNE VEUVE FOURNY & FILS : THE ART OF INTERPRETING THE TERROIR

Charles and Emmanuel Fourny : "Vertus, the power of the fruit, the length on the palate, the chalky mineral tension."

Jacques Rivière