



CHAMPAGNE  
v<sup>o</sup> Fourny & Fils  
*une Famille, un Clos, un Premier Cru*



## EDITORIAL

It is a real pleasure to write to you following the 2018 harvest, the harvest was really excellent: quality and quantity await you!

The juices are incredibly scented with a rich texture and we have already remarked a surprising finish with a rather saline touch. This can be explained by our root system and trace elements, essential for development, from a greater depth. We will certainly obtain a finesse and a very promising mineral freshness in our future cuvées.

Now we have to wait at least 9 months to have the necessary perspective. As you know, the development of a quality Champagne requires time and after the long process of development and blending this winter, we will be able to determine if this 2018 harvest is worthy of being classified among the "exceptional Vintages". So patience ...

In the meantime, we would like to introduce you to something quite unique, our rosés, because even if our house is located on the Côte des Blancs, one distinctive feature is having land suitable for Pinot Noir. As the soil of Vertus is a real "paradox" in our region, planted mainly with Chardonnay, it has allowed us to develop no less than three Rosé Champagnes. Vintages with incredible character and we would be happy to let you (re) discover them!

And as good news comes in pairs, we are ready to introduce our Clos du Faubourg Notre Dame 2009. And just this once! We are not following the chronological order of the Vintages ... The 2009 Vintage, result of a "solar" year, is ready ... The 2008 Vintage will be left on lees for the moment in our cellars.

We wish you a very happy holiday season.

Sincerely,

*Fourny & Fils Charles - H Fourny*

# VERTUS, A SUITABLE TERROIR FOR VERY GREAT ROSÉ CHAMPAGNES

*Vertus is the birthplace of a unique terroir that remains one of the most beautiful showcases for lovers of great Chardonnays. But not only that ... Vertus, is also a paradox, the only village on the côte des Blancs to produce Pinot Noir, which is fleshy and delicate. (There is no Pinot Meunier at Veuve Fourny & Fils)  
At Veuve Fourny, we carry out two methods of vinification for Rosés:*

## ■ Rosé Champagne from blending

### Short explanation

It is by far the most common method in Champagne. It consists of blending our red Champagne wine, vinified and aged in casks, providing the delicate red fruit, with white Pinot Noir wine (blanc de noir) and Chardonnay providing a tonic freshness and a delicate fruitiness.

### Rosé Brut PREMIER CRU

A lovely freshness, offering a complex aromatic palette with hints of intense "crispy" red fruit ...

To serve as an aperitif ...

### Rosé vinothèque MV12 EXTRA-BRUT VERTUS PREMIER CRU

Mostly from the 2012 vintage, sublimated by reserve wines, kept in small wooden containers. Citrusy leaning towards soft ripe fruit, such as blood orange, a tangy finish based on our legendary saline tension ...

For exceptional moments at the end of the afternoon ...

## ■ "Macération Rosé" or "Bled Rosé" Champagne

### Short explanation

It consists of leaving it to macerate briefly (48 hours), the musts together with the grape skins. The pigments, natural substances contained in the skin of the black grapes, colour the juices. At the same time, the skins enrich the juices with their aromas. After maceration, the tank is "bled": the contents are emptied to separate the must from the skins.

### Rosé Les Monts de Vertus EXTRA BRUT-PREMIER CRU

Composed of Pinot Noir from a few historical plots such as "Rougesmonts", "Gilottes" located on a steep east facing slope, or fully south facing. The aromatic power of Pinot Noir and its delicacy, a high quality Rosé with a wonderful length and persistence.

A delight accompanied by simple and exceptional dishes and... Pata Negra.



*“ We can also count on the potential of the very solid and tasty Vintage Clos Faubourg Notre-Dame 2009, which is ample and deep. ”*

*Le Guide des meilleurs vins de France,  
La Revue du Vin de France.*



## Clos du Faubourg “Notre-Dame” 2009

EXTRA-BRUT VERTUS PREMIER CRU

■ And just this once!

We are not following the chronological order of the Vintages ... for Le Clos du « Faubourg Notre dame », a plot nestled in the village of Vertus Premier Cru, monopoly of the Fourny family and classified as an exceptional terroir (chalky soil and micro-climate). In fact, we decided that the Clos du "Faubourg Notre Dame" 2008 will be left on lees for the moment in our cellars, for a few years.

The Clos du "Faubourg Notre Dame" 2009 is available!

Result of a "solar" year, it has turned out to be generous, concentrated, rich in matter with a dense, fruity, gourmet and elegant body and a saline tension, with even a crystalline and persistent finish ... and citrus zest which is the trademark of the House

PRÉSENTATION DU NOUVEAU MILLÉSIME



## Le Monde FOURNY & FILS REINVENTS KNOW-HOW

While remaining true to its rare ancestral premier cru terroir, to the south of the côte des Blancs, the prestigious champagne ensures the coherence of its vintages

*Difficult to believe, when you see these two almost fifty year olds, that they are brothers. « One looks just like his father, the other just like his mother, » Emmanuel Fourny remarked smiling. « We are very different, but complementary. » You have to look more deeply to notice the same way of standing very straight and a similar movement of the eyebrow. And to hear them speak, back and forth, to understand their bond. Only thirteen months separate Charles and Emmanuel who run the Veuve Fourny & Fils champagne house together in Vertus. The first looks after the commercial side of things and the second production. For Emmanuel, the younger of the two, the secret of their relationship lies in the fact that « each looks after his own business and doesn't interfere in the other's. »*

The Fourny widow is their mother, a widow at 36, in 1979. The two brothers were only 9 and 10 at the time. Apart from their deceased father (to whom the « Cuvée R » pays tribute), nobody knew how to make champagne. The survival of the domaine, created by their grandfather seemed impossible. How did this small house succeed in elevating itself, in fewer than forty years, to be among the brands respected for the quality of their champagne, exporting 80% of their production ? Their story has the perfect ingredients : support, a beautiful terroir, sound ideas and a constant calling into question.

The help came from a family friend, who asked the boss of the Duval-Leroy house at the time to support the domaine for a few years. At this time, the two boys were at boarding school, then they went away to continue their studies. Their mother didn't want to force them to take over the business. They did, however, from 1993, after experience in vineyards outside the region and even outside France.

« A family, an enclosed vineyard, a premier cru » The motto which has efficiently adorned the house since 2000. In addition to the family value, it speaks about two elements which endorse these champagnes to savour : a well-known terroir, and an enclosed vineyard, which due to its rarity, is a status symbol in Champagne. Because the Fourny house has never sought grapes from anywhere other than their native soil : Vertus, to the south of the côte des Blancs. The house itself owns ten hectares, harvests five additional hectares and buys grapes from seven others.

But always on this premier cru terroir, which distinguishes the wines by its depth and aromas of liquorice and graphite. So, Veuve Fourny & Fils possesses a true signature taste, which harmonizes its range of vintages : « funnel shaped wines, with depth and full-bodied on the palate, with a tense and saline aftertaste », the two brothers explained.

### “Without dogma or obligation “

Vertus is very well-known, as are the other crus from the côte des Blancs, for the quality of its chardonnay. But it's also one of the only crus to possess 10% of quality pinot noir. The Fourny house therefore offers blanc de blancs vintages but for some also adds pinot noir which brings structure to the champagnes.

All around the buildings, which go back to the time of their grandfather (even though the barn has since been transformed into a tasting room), a crown of vines are the pride of the domaine : the clos de Faubourg-Notre-dame. From them the Fourny brothers produce a rare champagne, which is very long in the mouth. It needs some time in the glass before delivering. This is actually the case for all of their vintages. « You have to perceive our champagnes as certain wines, » the production manager recommended. « It's difficult for consumers who enjoy drinking their champagne upon opening. But it's true that, as for a Burgundy or a Rhône wine, our champagne improves when you leave it for a few minutes before drinking it. For our best vintages, we even recommend a slight decanting. » And if at the end of the evening the champagne is not finished, the two brothers assured « It's often even better the next day ». On condition, of course, that you use a special cork for sparkling drinks and store it chilled.

From his time at boarding school, Emmanuel Fourny has maintained a sense of community. He belongs to several groups for experimenting in the vineyards, saving selected Vertus pinot noir vine plants and understanding chardonnay ... Objective : knowing as much as possible about what he has in his possession to continually improve. « Our father died before he could pass his know-how on to us. We started with a blank page, without dogma or obligation. » This is where getting strength from a difficult situation comes from.

Ophélie Neiman

**Vous pouvez consulter l'intégralité de la revue de Presse sur notre site [www.champagne-veuve-fourny.com](http://www.champagne-veuve-fourny.com)**

VEUVE FOURNY & FILS HAS OBTAINED ITS SECOND STAR ★★ in the 'Guide des meilleurs vins de France 2019'.



## THEY HAVE STYLIZED THEIR WINES

*It is a discreet house, progressing quietly, but reliable. Veuve Fourny has progressed over the years to be among the elite of Champagne.*

This path to excellence was orchestrated by two brothers: Emmanuel and Charles Fourny, fifth generation, who have been in charge since 1993. Glorifying the terroirs of Vertus, they have above all imprinted a certain style on their wine. It is this style that we are praising this year by giving them a second star. Tasting their champagnes offers much pleasure. Firstly, simply because they are very elegant, almost ethereal. Secondly, because they aptly express the nuances from the different locations of their vineyards. Finally, because these champagnes possess the right balance and the ageing is discreet. The whole range, nine different wines available, is full of freshness and balance, with a natural expression far from the fashion flows or oenological tricks. Moreover, the brut blanc de blancs premier cru, signature of the house, remains extremely affordable. The Clos du Faubourg Notre-Dame, operated as a monopoly, is laid down for at least ten years in the cellar; expertly vinified in wood, it is a racy vintage, a veritable model of Chardonnay.

Olivier Poels

Brut 1 <sup>er</sup> Cru Blanc de Blancs	16/20
Brut 1 <sup>er</sup> Cru Clos du Faubourg Notre-Dame 2009	18/20
Brut 1 <sup>er</sup> Cru Grande Réserve	15/20
Extra-Brut 1 <sup>er</sup> Cru Blanc de Blancs Monts de Vertus 2012	17/20
Brut Rosé 1 <sup>er</sup> Cru	15,5/20
Extra-Brut Rosé 1 <sup>er</sup> Cru Les Rougemonts	16/20
Extra-Brut 1 <sup>er</sup> Cru Rosé Vinothèque MV12	17/20

### Le coup de ♥

**Brut Premier Cru Blanc de Blancs**

*Un délice. Ce blanc de blancs est frais, aérien et habillé par une très jolie texture. Un champagne raffiné et réjouissant, à ouvrir à l'apéritif*