

CHAMPAGNE
v. Fourny & Fils
une Famille, un Clos, un Premier Cru



EDITORIAL

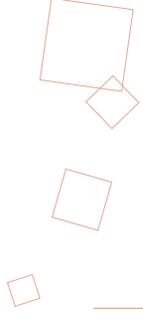
In this new edition we would like to show you the close link that we have with our cooper. Wood, a noble material par excellence, must be treated with respect and by taking time. Rigor, passion and exigency are the common values that we share with La Maison Rousseau.

A partnership that has lasted for 10 years and one which endorses the style of our vintages, that little extra that you could not quite put your finger on maybe comes from the symbiosis between the wine and the wood ...

And in order for our Bottles to be as good as our Champagnes, we wanted to add more material and relief to our labels, here is a photo to give you a taste of this new creation !

Regards

Emmanuel Fourny
Charles - H Fourny



PAPER AND MATERIAL

The label is the first contact our connoisseur tasters have, it must match what they will discover in the bottle. It is necessary therefore to have perfect harmony between the container and its contents.

■ The label must lead the consumer to experience a moment of pure fullness, that of tasting our Champagnes. It also voices the commitment of men and the working philosophy of the winemaker. That's why we chose to use a new mat paper, with its consistent, deep and natural texture. Aligned with the wines that we are committed to producing.

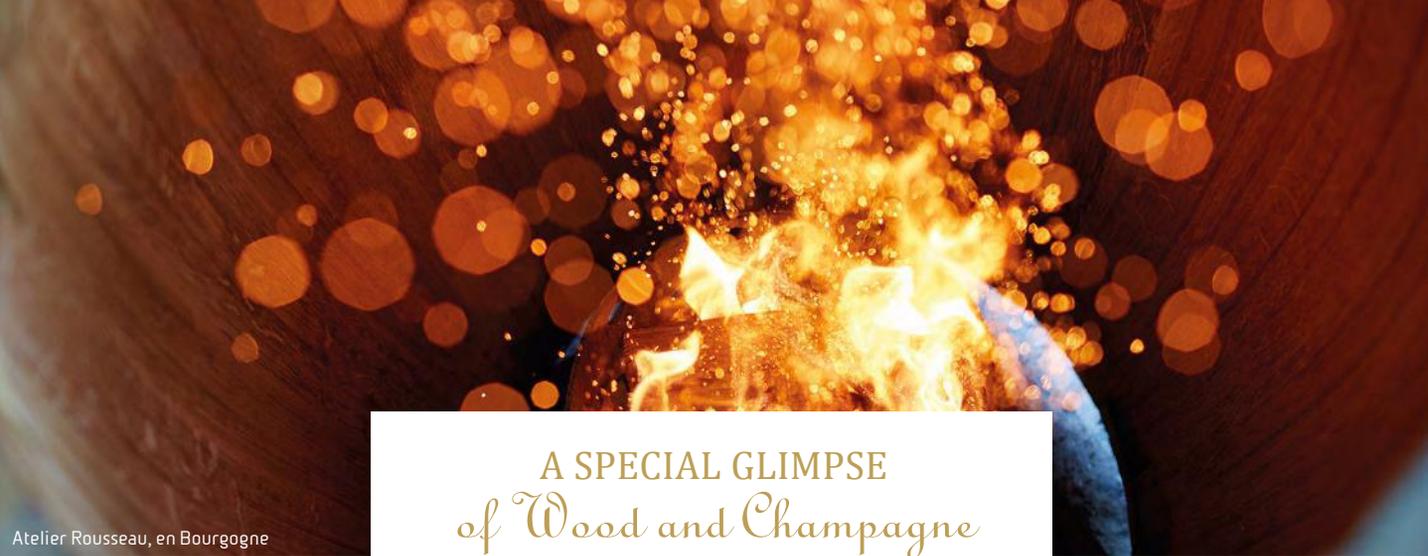
We also added relief by using our coat of arms which gives a curved effect showcasing our family heritage of which we are very proud.

The Veuve Fourny brand will be enshrined with its spearhead method thus strengthening our identity. We are confident that you will welcome these changes with the same passion as us.

Every day, step by step.

EVERY DETAIL COUNTS ...

To avoid waste and pollution, we do not throw anything away. We are running out the latest stock of current labels, allowing the new ones, using this paper, to be introduced progressively, do not be too impatient, they are on their way...



A SPECIAL GLIMPSE *of Wood and Champagne*

Atelier Rousseau, en Bourgogne

■ In order for there to be a subtle connection between the wood and our Champagnes, we must select the barrels as well as the casks that best fit our wines. This requires many tastings before choosing the cooperage that will best meet our expectations.



Atelier Rousseau, en Bourgogne

Our requirements must be clearly stated if we wish to preserve the style of the Fourny House, the wood must act as a support for the qualities of our wines, we have to find the right balance.

For 10 years, we have been working with Maison Rousseau, a family business created in 1954, which has trained no less than 11 Meilleurs Ouvriers de France, a pledge of seriousness and excellence that we find at each stage in the development of the different containers.

This house has a dual activity as Barrel maker and Cooper, a recognized expertise in both areas that make it a privileged partner. Purchasing staves, pieces of wood split into thin sheets, has been done for three generations, so we have a safe and sustainable supply. We selected the Rousseau barrels because they bring a chewiness and a depth and intensify the salinity without leaving any strong hints of dry wood. But also for the ethical commitment of the company that works respecting the material and time.



Atelier Rousseau, en Bourgogne





comes from three plots (Barillier, Mont Ferré and Mont Ferré Bas) to the north of the village. They stand on little hillocks where the chalk is breaking through to the surface, providing minerality and finesse. Our Mont is a pure Blanc de Blancs with a dosage of two grams. We spent a long time deciding whether to use any dosage at all, but two grams are exactly what it needs for perfect balance.

For a long time, people argued that champagne grapes should be harvested before they were perfectly ripe to ensure high enough acidity levels. That is nonsense – you end up having to whitewash the sharp acidity with a high dosage. Although perfectly ripe grapes have lower acidity, a new factor comes in to play that I call 'salinité' (salinity) or 'sapidité' (palatability) with a touch of elegant bitterness. Minerality is another word that can be used: an impression (so difficult to describe) that stimulates and provides tonic freshness, never tires, offers tension and length, and was once obliterated by this very same dosage. Perfect maturity, as little sulphur as possible during the harvest without subsequent long development on the lees, blending of wines fermented in tanks, barrels or casks for the aromatic complexity – all meticulously detailed work that is worth the effort. The 2012 vintage is a particularly good expression of our style and our work. 2012 is an underrated but great vintage! Rolf calls it the vintage of truth, and I would have to agree.

Vous pouvez consulter l'intégralité de la revue de Presse sur notre site www.champagne-veuve-fourny.com

VEUVE FOURNY FLYING HIGH

with Emmanuel Fourny

Ever since brothers Charles and Emmanuel took over running the family business in Vertus, Veuve Fourny has taken flight. Their secret : meticulously detailed work and grapes from excellent sites.

Vertus is to the south of the Côte des Blancs, and most of its vineyards have a southerly or south-easterly aspect. A Vertus is even more opulent than a Mesnil, an Oger or a Cramant. Our Mont de Vertus Extra Brut 2012 is the perfect illustration of what I consider a Vertus to be. It

**This year Vve Fourny has
obtained its 2nd star ★★
in the 'Guide vert des
meilleurs vins de France 2019'
(la Revue du Vin de France)**



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

Cuisine et Vins DE FRANCE

VEUVE FOURNY & FILS, EXTRA-BRUT PREMIER CRU ROSÉ LES MONTS DE VERTUS

A rosé named after a plot indicates a house, which, for years, has cultivated its vinifications to produce wonderful vintages, like this one which possesses the two qualities of a rosé : delicacy and strength. (Côte des Blancs)