



CHAMPAGNE
ve Fourny & Fils
une Famille, un Clos, un Premier Cru



EDITORIAL

We are very happy to be back here at the start of spring in order to outline, for the first time, our environmental commitments. And to be able to succeed this project, something we have been working on for some years already, we have been able to rely on the unwavering support of all our staff at the Veuve Fourny House.

This is because the men and women, who work at our sides, all have in common a passion for Champagne and its terroir and are proud to play a role in preserving this unique heritage.

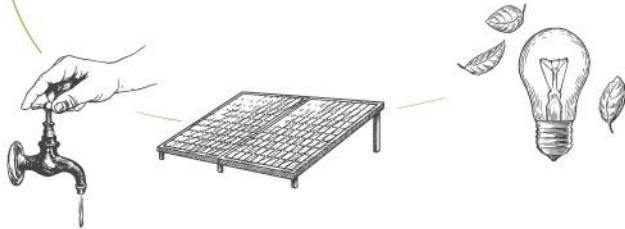
And as pictures speak louder than words, we have put together a clear diagram of our daily actions.

Enjoy discovering and tasting.

Fourny & Fils
Charles - H Fourny

OUR COMMITMENTS ON A DAILY BASIS...

SELF-SUPPLY OF ENERGY



Encouraging a good carbon footprint

- Green electricity
- Solar panels
- Hybrid energy
- Deletion of emails
- External insulation

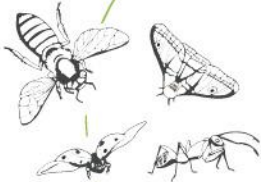
Almost no intervention & good waste management

- Low intervention
- No wastewater discharged into the water supply networks
- Waste recycling

CELLAR



VINES



Preserving and encouraging the ecosystem

Moving towards zero herbicide
Zero insecticide
Respect of secondary fauna
Compost and 100% organic matter



Mankind at the heart of the family journey

Passion and craftsmanship
Compassionate management
Family spirit
Professional reintegration through employment





LA RVF HORS-Special Edition N° 37 - November 2019

Veuve Fourny & Fils

16,5/20 Extra Brut 1^{er} Cru Blanc de Blancs 2008

A smooth finish, drawn from the lees, coats this full, deep and lastingly powerful champagne. Tasty, with a great insatiable aftertaste.

LA RVF N° 637 - Décembre 2019 / Janvier 2020

Champagne with your meal

Five chefs approve

200 gastronomic vintages

Blans de blancs champagnes

The brilliance of Chardonnay !

Lively, sleek, elegant, saline, lemony, sometimes floral, blanc de blancs (chardonnay-based, and sometimes pinot noir, petit-meslier and arbane) stand out right from an early stage with their airy balance. They call for the freshness of the sea, especially when only slightly dosed (...) A. G.

17/20 Veuve Fourny & Fils Extra-Brut 1^{er} Cuvée R

A Blanc de Blancs (2012-2013), always impeccable and having a certain freedom of expression while expressing a very invigorating straightness and a perfect bubble. Wonderful natural concentration.

Cuisine et Vins DE FRANCE

Cuisine et Vins de France n°192 - January / February 2020

Indian Menu,

dinner between girls...

« The evening had started wonderfully with a bellini, ending with champagne bubbles from the Fourny house. Why this Champagne and not another ? The reputation of this address in Vertus with its emphasis on lightness and precision with vintages which have a delightful freshness... » By Karine Valentin (...)



Top Rosé Champagne - 5 stars

96 - NV Bollinger Rosé

96 - 2013 Louis Roederer Brut Rosé

96 - 2012 Paul Bara Grand Cru Special Club Rosé

96 - NV Veuve Fourny & Fils Vertus 1^{er} Cru Brut Rosé

95 - NV Billecart-Salmon Brut Rosé

95 - 2008 Henriot Rosé Millésimé

95 - NV Joseph Perrier Cuvée Royale Brut Rosé

95 - NV Lanson Rosé Label Brut Rosé

95 - 2008 Veuve Clicquot Vintage Rosé

N°39 - Winter 2019/2020



Vintage Champagnes From 1919 - 2019
Champagne Veuve Fourny

In Vertus, at the Fourny brothers', we sublimate the boundary of the côte des Blancs vintages through the nature of the plot, the location and bespoke vinification. (...)

Monts de Vertus Blanc de Blancs Premier Cru 2012

« Three plots which go beyond each other, Les Monts Ferrés, Le Mont Ferré, and Les Barillées, the chalky topsoil on the plateau. The powerful taste of fruit at the start then the sapid and the saline which harmonize in the funnel. Perfect characteristics for a Vertus vintage »



Special Champagne Edition - A great year

Veuve Fourny et Fils

A small house specialising in wines from the côte des Blancs located in Vertus.

Monts de Vertus 2013 Extra-Brut Premier Cru

Blanc de Blancs. Lemony nose, shortcrust pastry, baked pastry, broad, creamy, great length, very citrusy, slightly spicy aftertaste.

Cuvée R Extra-Brut Premier Cru

Wonderful ripe nose, warm bread, brioche, straight, taut, mineral, tastes of ripe white fruit, yellow peach, good hold.

Blanc de Blancs Brut Premier Cru

Lime nose, floral, chalk, vibrant, pure, hints of menthol and eucalyptus, average length, but great flavours.

You can consult the integrity of the review of the Press on our site www.champagne-veuve-fourny.com