



CHAMPAGNE □
V.E FOURNY & FILS
une Famille, un Clos, un Premier Cru



■ EDITORIAL

The date of the harvest is a crucial decision. Moreover, we were the last to complete it in Vertus in this particularly early year.

In fact we started the picking 6 days after the official harvesting date in order to obtain the ideal phenolic ripeness. We have always paid great attention to the ripeness of the flesh and the skin of each grape. At Veuve Fourny it is essential to have fruit which has taste and a ripe texture. In order to reach the optimum date we have to be patient.

For this vintage we took a risk, but we do not regret it because this wait has helped us obtain a level of sugar of around 11.5 with a wonderful phenolic ripeness.

As wine producers, if we look back in time, we had a similar situation in 2011. Now time must do its work in order for us to be able to produce superb bottles of Champagne.

This new climate is favourable for the making of great Champagnes.

We are producing wines with a freshness that are more saline than acidic and which are more long-lasting. A good omen for wine lovers.

Charles Fourny

Fourny



2008

CLOS DU FAUBOURG NOTRE-DAME

■ After a long cold winter, spring and summer were wet, that mixed with perfect heat and abundant rain. The grape harvest began on September 15th. The grapes were picked when perfectly ripe thanks to the two previous weeks being sunny and dry. This climatic balance helped produce an excellent vintage in 2008 which would require time to reach perfect maturity. At the end of 2020 you will be able to taste it at your own pleasure !

It has a wonderfully delicate nose and is slightly buttery/salty. With its tremendous elegance on the palate, it has developed gentle aromas of citrus fruits, of 'lime', together with a fruity crispness mixed with subtle aromas of mandarine. The aftertaste is distinguished, accompanied by a lingering saline tautness with subtle flavours of « salted butter », it is digestible and fresh. For us it is the ultimate culmination of the great Chardonnays from the great Champagne Terroirs.



ROSÉ

"LES MONTS DE VERTUS" Extra-Brut Premier Cru

■ This bled rosé vintage perfectly represents two historic plots, « Les Rougesmonts » with its red clayey particles on limestone and « Les Gillettes » with rendzine on chalk.

A citrusy nose combining the delicacy and strength of Pinot Noir on the palate, with its « crisp cherry heart » aromas that increase thanks to an exceptional aftertaste which leans discreetly towards aromas of « rose petals, redcurrants and small red fruits ... »



2012

"MONTS DE VERTUS" BLANC DE BLANCS Extra Brut Premier Cru Magnum

■ After a long period of aging on lees (8 years after being bottled in a magnum), the richness of the 2012 solar Vintage is more « restrained », refined ... All the components of the wine (freshness and texture) are balanced, practically to perfection.

With its chalky, graphite (pencil lead) nose, it is buttery and iodized, with a full « chalky » palate combined with delicate aromas of blood orange and ending on a finely spiced (white pepper) note.

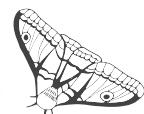
OUR ENVIRONMENTAL COMMITMENT AT VEUVE FOURNY

Since August 4th 2020, our estate has had the certification for « HIGH ENVIRONMENTAL VALUE » LEVEL 3.

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- HEV : Official recognition of environmental performance

Defined by the law for the protection of the environment in France, level 3 is the highest stage in this ecological approach to progress. At Veuve Fourny we made the choice to commit to cultivating our vines using a process which is respectful to nature, with an obligation for results.

It is a commitment to virtuous agriculture based on 4 indicators

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- Conservation of biodiversity (insects, fauna, flora) by limiting inputs to a maximum, we use neither copper nor any insecticides.
 - Protection of the microbial life of our soil to maintain life.
 - Use of fertilizer coming exclusively from organic matter.
 - Rigorous management of water resources.

This certification confirms that elements of biodiversity (hedges, grass strips, trees, flowers ...) are widely present on our estate and give nature the possibility to develop (fauna, flora, insects ...).

Tasting our Champagnes is to commit oneself to a modern environmental process, by prioritising the purchase of ones wines with the HEV certification.





An Indian summer on our plates

Cuisines et Vins de France n°196 September/October 2020
by Pierre Alexandre. Photographs Laurent Rouvrais. Food recipes & Fashion design Sophie Menut - Yovanovitch

A perfect marriage for us

Champagne Brut Rosé Premier Cru Veuve Fourny & Fils

The know-how of this wonderful house stands out. This champagne, a blend of chardonnay and pinot noir, has a lively and intense bubble, with aromas of red fruit. With little sweetness, aged partly in oak and partly in vats, giving it the perfect balance. Its fruitiness and liveliness, with hints of brioche and a wonderful sour aftertaste, its fullness and structure throughout, helps put the tart on a pedestal to end the meal with delicacy.



Het Nieuwsblad magazine

6 juin 2020 Annelien Coorevits

Heerlijke Bubbels

"Ik ben een champagnedrinker. Dat heb ik geleerd van mijn grootouders. Als het weer kan, rij ik naar Reims, voor een bezoekje aan vershillende champagnhuizen. Ondertussen krijgen we er familiekorting, omdat we er van generatie op generatie al gaan. (glimlach) Mijn favoriet? Fourny & Fils. Voor mij een van de beste champagnes. Ik drink niet veel, maar als ik het doe, moet het lekker zijn."



Rosés La sélection Bettane + Desseauve

Paris Match 25 june / 1st July 2020

The must have Rose wine [...]

Veuve Fourny Premier Cru Rosé

Sélection Bettane + Desseauve by Louis-Victor Charve

The Fourny family continues to drive this house to the highest level. Renowned for its intense and heady champagnes, we can also discover this delicate rosé which has backbone, whose refinement centers around a light and airy fruitiness. Remarkable and good as an aperitif.



Special Edition Wine

Veuve Fourny

Cuvée du Clos Notre Dame Premier Cru Vertus 2008

The two Fourny brothers, Charles and Emmanuel, succeeded their mother on this estate where there is excellence and know-how. One must at least try one of the vintages originating from the Vertus terroir, to the south of the côte des Blancs. This Blanc de Blancs, with only 3g added, originates from the smallest enclosed vineyard in Champagne. The grapes grow shielded from the cold and reach optimum ripeness. In the beginning, even though the grapes had complemented the blending since 1990, they are isolated to produce this exceptional vintage. 100% Chardonnay. Aged for nine years in the 19th century cellars. With its complex nose of ripe stewed fruit, a delicate bubble, very taut, with finesse, freshness and minerality, a taste of honey and its fullness on the palate, makes this a wonderful champagne for the initiated.

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