



The Wine Issue Magazine

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James Halliday's TOP 100

Vve Fourny & Fils

Monts de Vertus Blanc de Blancs 2012

«100% Premier Cru vertus chardonnay ex 60yo vines. First fermentation in vats, 7 months on lees, on tirage 5+ years, disgorged Jan '18, the dosage only 3g/l. Bright, light yellowgold hue; has an intense, focused and very long palate with threads of nectarine, white peach and pear fruit. The finish is compelling.»

97/100

99/100 - Krug Vintage Brut 2006

98/100 - Taittinger Comtes de Champagne 2008

98/100 - Louis Roederer Cristal 2012

97/100 - Dom Perignon Vintage Brut 2010

97/100 - Pol Roger Vintage Brut 2012

96/100 - Billecart-Salmon Vintage Extra-Brut 2009

96/100 - Veuve Clicquot Vintage Brut 2012

96/100 - Bollinger Special Cuvée NV

95/100 - Pol Roger Brut Reserve NV

95/100 - JM Labruyère Grand Cru Prologue NV

*94/100 - Pierre Gimonet et Fils Cuis 1er Cru
Brut Blanc de Blancs NV*