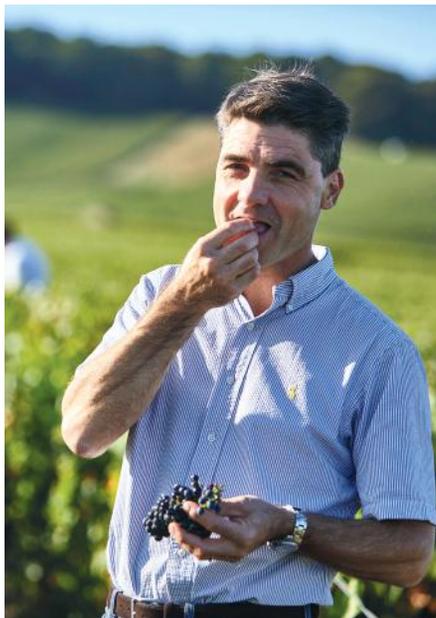




CHAMPAGNE
v. Fourny & Fils
une Famille, un Clos, un Premier Cru



EDITORIAL

Wine brings a lot of “positive” to this unprecedented period of global isolation among humans ... it maintains ties ...

Champagne has allowed us to celebrate the transition between 2020 and 2021 from afar, in communion with you, Epicureans.

The year 2021 brings hope for a return to normality: to be able to share again with you, together at the vineyard, our passion for the vine, our terroir and Vve Fourny Champagne.

Our spring journal will tackle the notion of dosage in an informative way, which goes hand in hand with the Champagne method, one of the longest and most complex remaining processes in the world of wine.

After all, our vintages will soon once again be the symbol of celebrations and sharing between families and friends!

Have a good summer!

See you soon

A handwritten signature in black ink, appearing to read 'Fourny & Fils'.

A handwritten signature in black ink, appearing to read 'Charles-H Fourny'.



Champagne DOSING

Dosing offers the ultimate touch in a Champagne.

A second alcoholic fermentation takes place in the bottle. This is where the bubbles are born.

A slight deposit is also formed which we eliminate when disgorging each bottle, after 2, 3 or more years of aging within the depths of our cellars.

At this stage, at Veuve Fourny, we add a slight touch of grape sugar (dosing) to delicately balance the wine. This addition varies according to each vintage.

Having exclusively very qualitative wines and to leave room for the full natural expression of our Champagnes, at the disgorging step we have chosen not to dose or to dose very little (maxi: 6g / L).

Extra Brut

The different types of sugar dosing as defined in Champagne.

Brut nature : less than 3g/l

Extra-brut : between 0 and 6g/l

Brut : less than 12g/l

Extra-dry : from 12 to 17g/l

Sec (or dry) : from 17 to 32g/l

At Veuve Fourny & Fils, we made the decision to be **“Non-interventionists”, we let our wines take their time.** We use very little sulphur when pressing, no sulphur during the whole vinification process, we do not fine. We have not filtered our wines for several years now ...

The results of this method give us the choice of no or little dosing at the disgorging step, **to leave room for our Champagnes to fully express our terroirs and grape varieties when developing our Champagnes.**

This explains why our Blanc de Blancs Brut Premier Cru has been dosed for a very long time at less than 6 grams per litre.

We believe it is time for it to take on the name of **Blanc de Blancs Extra-Brut Premier Cru** (375 ml, 750 ml, 1.5L and 3L bottles).





Le Guide des Meilleurs Vins de France 2021

Veuve Fourny & Fils ★★

Charles-Henry and Emmanuel Fourny, fifth generation at the head of this small house in Vertus, have perfected their art. There is of course the Clos de Faubourg Notre-Dame, exclusive to the family, appropriately

pampered, but above all there is a range of wine with its airy style, precision and perfectly carved. We praise the extremely excellent level of excellence upheld for several years now. A house that wine lovers owe it to themselves to explore.

The wines : The wonderfully delicate wines express the house's trademark, but with taste. The brut nature is well fitting, showcasing a good volume, body and freshness. Once again, we are impressed by the well-balanced aspect and harmony of the dosed version of the extra-brut, very appealing with its saline aftertaste. The rosés, such as the brut, crunch in the mouth, but so does the Vinothèque, more composed but with an edgy and tart delicately lingering aftertaste. Very appealing too is the Clos du Faubourg Notre-Dame, offering a superb complexity in the mouth, blending hints coming from both its notable oxidation from aging in wood and a long aging on lees.

<i>Brut Nature 1^{er} Cru Blanc de Blancs</i>	91/100
<i>Brut 1^{er} Cru Blanc de Blancs</i>	92/100
<i>Brut 1^{er} Cru Clos du Faubourg Notre-Dame 2008</i>	95/100
<i>Extra-Brut Monts de Vertus 2013</i>	92/100
<i>Brut Rosé 1^{er} Cru</i>	92/100
<i>Extra-Brut 1^{er} Cru Les- Monts de Vertus</i>	94/100
<i>Extra-Brut 1^{er} Cru Rosé Vinothèque 2013</i>	93/100
Coup de coeur	
<i>Extra-Brut 1^{er} Cru Blanc de Blancs Cuvée R</i>	93/100



Special Edition Bettane & Desseave 2021

Veuve Fourny & Fils ★★★★★

Charles-Henry and Emmanuel have transformed this small family house, [...] into an exciting address for wine

lovers. Without losing the mineral character which is the trademark of the house, the champagnes gain in delicate expression and elegant definition. The house has rightly become today a reference in terms of precise and authentic wines [...] the Blanc de Blancs shine and the Rosés are exquisitely tasty.



Veuve Fourny & Fils Blanc De Blancs Brut Nature (1^{er} Cru) 16,5/20

In complete harmony, a vintage with lightly toasted aromas, citrusy and zesty. With its complex nose we can detect the same aromas on the palate along with yellow stone fruit and a high salinity. Very creamy, smooth, rich and exuberant with a mouth-watering finish, chalky and full of freshness, this champagne should be experienced as it is or as an aperitif.

Veuve Fourny & Fils Cuvée Du Clos Notre Dame Extra Brut (1^{er} Cru Blanc De Blancs Millésimé) 2008 17,5/20

Originating from a well-pampered enclosed vineyard, which helps express the excellence of the chalky soil, this vintage unfurls a nose that is wonderfully rich and beautifully mineral, characterized by ripe citrus fruits, zests, dried fruit, toasty notes and lightly oxidative hints. The mouth, with its exceptional length, highlights a lively tautness and great freshness and a crisp saline texture. Its aging in barrels does not overpower but brings precision and balance. A tremendous bottle to be tasted with a "milk-fed" veal roast with lemon thyme, zest from a Menton lemon and pan-fried girolles.

Veuve Fourny & Fils Monts De Vertus Extra Brut (1^{er} Cru Blanc De Blancs Millésimé) 2013 16,5/20

Quite a complex vintage with a very briochy first nose, pure, mineral and saline with a staggering length. It expresses ripe stone fruits and hints of dried fruit. The mouth is round, chalky and mouth-watering, with touches of dried apricot. Think great French or Transalpine gastronomic dishes to accompany it.

Veuve Fourny & Fils R Extra Brut (1^{er} Cru Blanc De Blancs) 17/20

Originating from the 2012 and 2013 harvests, this R vintage (R for Roger, one of the founders of the house) unveils an opulent, smoky (toasted, grilled notes), buttery, truffled and mature patina negra fat. And then comes a vintage wine, marked by its chalkiness and remarkable for its smoothness. A wonderful bottle to be appreciated with a creamy truffle risotto.

Veuve Fourny & Fils Rosé « Les Monts De Vertus » Extra Brut (1^{er} Cru Rosé De Saignée) 16,5/20

This rosé has a beautiful crushed strawberry colour. The nose is surprising, dominated by mild spices followed by small red fruits (wild strawberries and raspberries) and cherry pits. The mouth is charming, not too effusive, but complex and vibrant. As for the aftertaste, slightly tannic with hints of kirsch. To be served with 100% bellota patina negra.

Veuve Fourny & Fils Rosé Vinothèque MV13 Extra Brut 16,5/20

The colour of orange liqueur and a nose to match : blood orange, roasted coffee, warm spices and raspberry pavlova. Then follows a citrusy mouth with fresh apricots, redcurrant jelly, complemented by the aromas of the nose and a wonderful gloss. A distinguished aftertaste, creamy, sappy, airy and mouth-watering, a perfect partner for a red fruit pavlova.

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