



CHAMPAGNE
V^{te} FOURNY & FILS

une Famille, un Clos, un Premier Cru



EDITORIAL

2021 has been the year with the biggest challenges : the frost, a very rainy summer, then the daily dilemma of either waiting another half day, or one more day ... or not waiting and harvesting the plot.

Thinking ahead, deciding quickly and immediately picking was the way of working to preserve the optimal quality of our harvest.

Being good wine growers means being able to adapt to the conditions that nature inflicts upon us each year. The grape harvest allows us to take a moment, time stands still ... the wine grower has no margin for error...his/her year is at stake.

After the harvest the vines will rest for the winter and the wine grower can re-establish a more normal rhythm by deserting the vines to "take stock" and start the long process of making Champagne.

"Just as for a high fashion workshop, each plot of our vineyard is envisioned as a piece of fabric, of cloth. Assembling these pieces of fabric allows us to create unique pieces every year. These pieces make up our collection with its distinct style : distinguished, carved and precise.

Fourny & Fils
Charles - H Fourny



OVER TIME *in Champagne*

Time is an intuitive notion for us wine growers/producers : It relies on nature's rhythm (seasons, growing cycle) and on the numerous phases of the long vinification of Champagne.

By pruning each vine by hand (more than 200 hours per hectare) from November to March, we are looking ahead to the future season by already shaping the vine in the hope of the best grape during the harvest season.

The long production of Champagne undergoes several phases : the first is the fermentation of the grape juice, the long stage on the lees in small vats or in wood (for 6 months), the composition (blending) of each vintage, the second fermentation, bottling 8 months after the last harvest (the "bubble production" giving the bubbles) and lastly the step on the lees, in bottles for several years deep in the cellars.

Time is also a measurable perception.

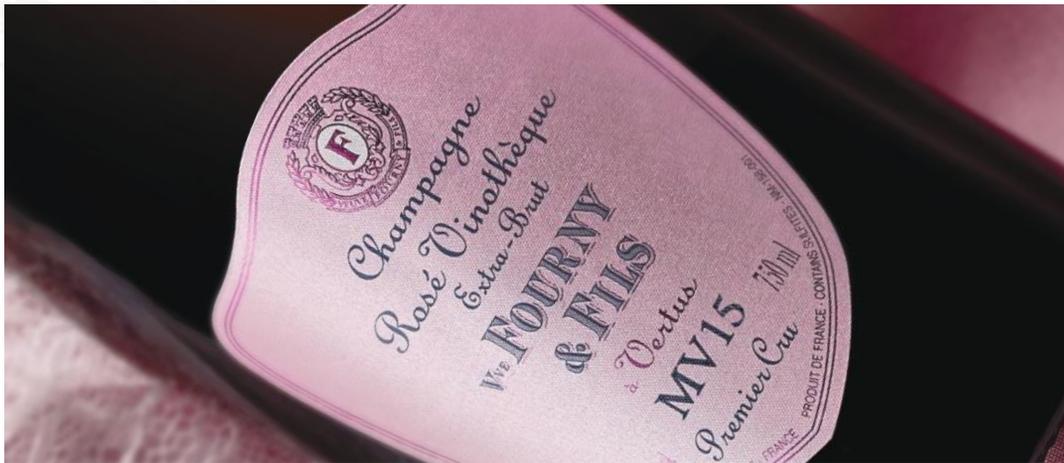
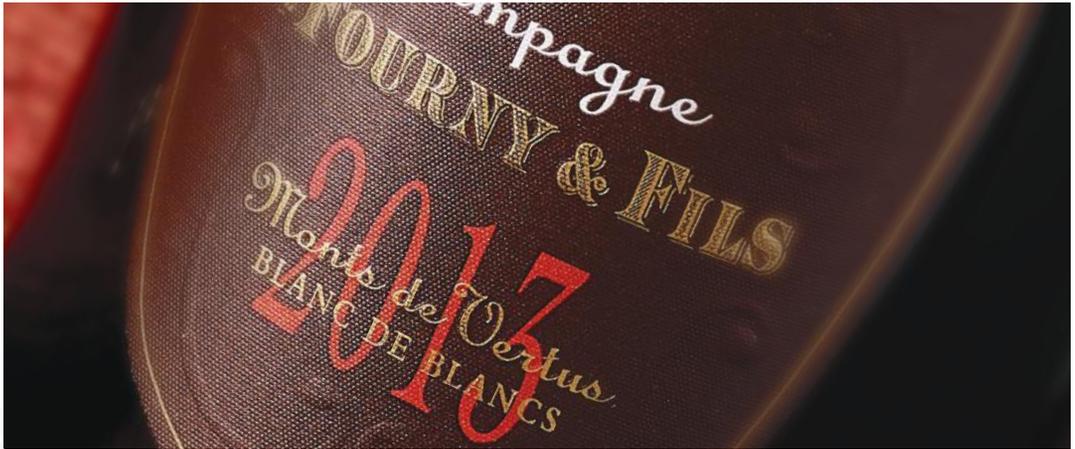
Fine wines come from old vines! Against this background, already dating back to 1992, we decided to extend the life expectancy of our vines as much as possible, by avoiding where possible the need to replant.

A decision taken 30 years ago, the time value of a generation! ... Our vineyard has gone from an average age of 25 to more than 50 years old.

Wine enjoyed for a short moment. Champagne is nevertheless one of the only wines whose production requires the most time. From harvesting to tasting, we generally need 2.5 to 3 years for multi-year blends, 5 years for a vintage and more than 10 years for the Clos Notre-Dame and 20 years minimum for other fine vintages in our collection.

This long aging process is practically unique in the world and represents a major cost for the producer.





We have decided to recommend our two wonderful vintages to you, in very limited numbers, year after year, these have reached their best level.

- *Les Monts de Vertus 2013 Blanc de Blanc Extra-Brut in a magnum*
- *The Rosé Vinothèque MV15 Extra-Brut*



Le Guide des Meilleurs Vins de France 2022

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. From this ideal terroir, the house produces rosés with character. Soil tillage has been in place for several years. In the cellar the barrels for reserve wine production are taking up more and more space. The wines: the blancs de blancs display a wonderful sense of tension and are being shaped into carved wines, without being too severe. We have a favourite Cuvée R, a blend from 2014 and 2015. This vintage has climbed a rung with its fleshy richness, all the while remaining creamy like a nicely ripe chardonnay. The Monts de Vertus 2014 reveals a refined patina like structure in the mouth. This is exactly the profile we expected from a vintage. The rosés display all the characteristics of the Vertus terroir: the wines are quite dense with their assertive tannin structure. The premier cru remains young and a little sharp-edged on the palate. Vinothèque 2014 seems more poised regarding both the fruit and the harmony on the palate. Les Monts de Vertus is a true rosé to accompany a meal, both chewy and dense and so likely to age well.

<i>Brut Nature 1^{er} Cru Blanc de Blancs</i>	91/100
<i>Extra-Brut 1^{er} Cru Blanc de Blancs</i>	90/100
<i>Extra-Brut 1^{er} Cru Blanc de Blancs</i>	
<i>Monts de Vertus 2014</i>	93/100
<i>Extra-Brut 1^{er} Cru Grande Réserve</i>	91/100
<i>Extra-Brut 1^{er} Cru Les Monts de Vertus</i>	94/100
<i>Extra-Brut 1^{er} Cru Rosé</i>	91/100
<i>Extra-Brut 1^{er} Cru Rosé Vinothèque 2014</i>	93/100
<i>Coup de coeur</i>	
<i>Extra-Brut 1^{er} Cru Blanc de Blancs Cuvée R</i>	93/100



Champagne Gerhard Eichlmann

Veuve Fourny & Fils
★★★★★

[...] Les champagnes Veuve Fourny sont puissants, avec un style unique et affirmé, extrêmement purs, précis et complexes, avec de fines notes minérales et salines en finale. Ils sont devenus beaucoup plus persistants ces dernières

années et présentent une signature claire ainsi qu'un style cohérent. [...]

[...] Veuve Fourny champagnes are powerful, very individual, extremely pure, grippy, precise and complex, with fine mineral and salty notes on the finish. They have become much more persistent in recent years and show a clear signature as well as consistent style. [...]

bettane + desseauve
EN MAGNUM
LE VIN PLUS GRAND

EN MAGNUM
June, July, August 2021

Champagne V^oe Fourny,
Blanc de Blancs

An exemplary champagne in its category, with a remarkable purity, noticeably dominated by hints of citrus fruits and aromas of brioche. Chardonnay in its most refreshing form possible with an amazing naturalness reflected in its expression. Great value for money.

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