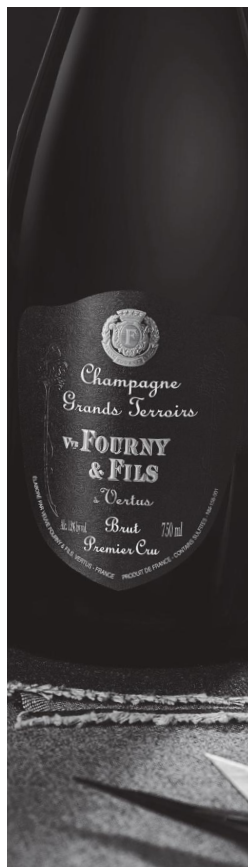




CHAMPAGNE
V^o FOURNY & FILS
une Famille, un Clos, un Premier Cru



EDITORIAL

The days are getting longer, the weather is warmer, the trees and vineyards, bare and grey during the winter, are gradually turning deep green, and the sky is a soft blue. Spring is the symbol of renewal.

As far as we are concerned, it is the season for two projects that have been thought about for months and which are coming to fruition.

Our Cuvée Grande Réserve will take on the name of "Grands Terroirs". Its content has not changed but it deserves an even clearer and more appropriate title.

The commitments we have made over the last several years are taking shape: we are becoming almost self-sufficient with regard to electricity consumption, by producing our own green and carbon-free energy. A good environmental record never achieved before.

A colourful spring, full of energy to shape a bright future!

Fourny & Fils
Charles-H. Fourny



THE GRANDE RÉSERVE HAS BECOME *"Grands Terroirs"*

The spirit and the organoleptic style of the vintage have not changed.

The concept of «Grande Réserve» is still relevant for this wine, with its reserve wines constituting up to 40% (different Vintages kept in oak casks preserved and blended), giving it «depth» and «length in the mouth».

But the title deserves even more precision. The grapes come from the best places of the Côte des Blancs, around 80% from plots classified as Premiers Crus dominantly from Vertus and 20% from plots as Grands Crus.

In short, a wine that confirms its identity... it thus deserves the name of "Grands Terroirs".



OUR ENERGY

Produced locally in Vertus

As part of our commitments (see our diagram in our journal n°37 from 2020), we covered the roof of our building with an installation of solar panels, comprising so-called “photovoltaic” sunray sensor cells.

The energy drawn from the rays will be transformed into an electric current. The electricity produced is ready for use for:

- Air conditioning of our buildings and thermoregulation of our vats containing our wines.
- Charging the batteries of our electric vehicles

Our installation is an ecological solution that does not emit greenhouse gases, using non-fossil fuels and renewable primary energy.

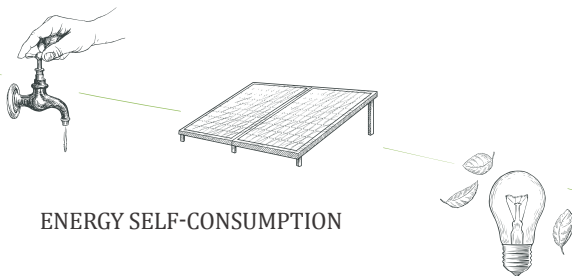
Our CO2 emission reduction report is more than positive and comes in addition to the ecological approach we have had for many years in our vineyard which has received the “HIGH ENVIRONMENTAL VALUE” certification, Level 3 since August 4, 2020.

*Find all our commitments at
www.champagne-veuve-fourny.com.*



Promoting a good carbon footprint

- Green electricity
- Solar panels
- Hybrid energy
- Removal of emails
- Exterior insulation



ENERGY SELF-CONSUMPTION

CONSULTEZ L'INTÉGRALITÉ
DE LA REVUE DE PRESSE SUR NOTRE SITE :
www.champagne-veuve-fourny.com



Veuve Fourny ★ ★ ★ ★

Charles-Henry and Emmanuel Fourny have transformed this small family house, established in Vertus since 1856, into a safe and exciting address for lovers of precise, vinous, and authentic champagnes. The blanc de blancs shine and the rosés are exquisitely tasty.



Selection The great Champagne tasting
Special Champagne - November 2021

Best bottles chosen by Alicia Doney, Valérie Faust, Ella Lister from « Figaro »

93/100 Veuve Fourny Monts de Vertus 2014 Extra-Brut

With its expressive, joyous nose and aromas of fresh flowers and honeysuckle, its initial presence in the mouth is impressive, with hints of fresh fruit and a striking salinity. Wonderfully harmonious, confirmed by a complex and elegant after taste.



Special holiday selection
Le Parisien week-end, special Champagne

Veuve Fourny & Fils, Blanc de Blanc 1er cru, Brut Nature
Harmonious, with citrus notes. Fruity and balanced. Intense and chalky. Produced from old chardonnay vines, this brut nature with the lowest sugar content (after the extra-brut) delivers an intense fruitiness while remaining very fresh.



Bubbles for every desire
Cuisine et vin de France n°203
Special Champagne November / December 2021

Veuve Fourny & Fils

The wines of the house are as endearing as Emmanuel and Charles Fourny. Blended with two equal parts of chardonnay, aged traditionally, vinified in oak, the vintage has been waiting four years before delivering its richness, delicacy and charm. Best served with white truffle or hard cheeses.



Selection of Champagnes 2021
400 Maisons - 1836 Champagnes

16,5/20 *Blanc De Blancs Brut Nature 1^{er} Cru*
17,5/20 *Cuvée Du Clos Notre Dame Extra Brut 1^{er} Cru Blanc De Blancs 2008*
16,5/20 *Monts De Vertus Extra Brut 1^{er} Cru Blanc De Blancs 2013*
17/20 *R Extra Brut 1^{er} Cru Blanc De Blancs*
16,5/20 *Rosé « Les Monts De Vertus » Extra Brut 1^{er} Cru Rosé De Saignée*
16,5/20 *Rosé Vinothèque MV13 Extra Brut*



Champagnes
The best of Michel Bettane
Wine supplement - november 2021

Veuve Fourny Brut Nature

With its purity and intensity, this ultra racy champagne is a born seducer. In it we rediscover the fundamentals of the style of the house with the purity of the fruit and the smoothness of the bubbles. Charles Henry and Emmanuel Fourny know what harmony means.



Our selection of champagnes
12 et 13 december 2021

Laure Gasparotto and Ophélie Neiman blind tasted almost 200 bottles and retained 70...

Veuve Fourny & fils, "Cuvée R", extra brut, premier cru "R" for Roger, one of the founders of the house. And what a beautiful tribute! Vinified in small oak barrels, where it spends eighteen months, the wine then stays in the bottle for a minimum of four years before being marketed. In the glass, this golden champagne exudes aromas of white chocolate and pear compote. We like it a lot and like its texture in the mouth even more, enveloping, rich, silky and elegant, with very fine bubbles. A very well worked material.



Champagne Fourny
n°17- december 2021

Local brothers !

The Veuve Fourny & Fils estate promotes the Vertus vineyards. A family business assigned to producing an excellent Premier Cru champagne! ...