



CHAMPAGNE  
V<sup>ve</sup> FOURNY & FILS  
*une Famille, un Clos, un Premier Cru*



## EDITORIAL

The temperatures are getting warmer, the buds are emerging: this is the “buddburst” of the vine.

For winegrowers, spring symbolises the beginning of the new wine-growing season which will start to shape the next Vintage of a wine.

The definition of a vintage refers to the year of the grape harvest...

This is a topic we have taken great pleasure in developing with Alexis Goujard, member of the tasting committee of the Revue du Vin de France, during a Masterclass at the Wine Paris fair in February: Champagne Veuve Fourny, Single Vintage or Multi-Vintage? : two facets of a great Champagne.

To illustrate this discussion, we tasted and compared 2 Champagnes: The Monts de Vertus 2015, a reflection of its year, which allowed us to understand the essence of a Vintage Champagne and the peculiarities of the year 2015. And the Cuvée R, a Champagne of character, resulting from a blend of two Vintages 2015 and 2016... also called multi-vintage.

Have a good summer and enjoy the tasting everyone!

*Charles-H. Fourny*



## CHAMPAGNE, *Single vintage or Multi – Vintage?*

### *Testimony of a Vintage*

A very hot and very dry summer was recorded in 2015. The lack of rainfall spurred the vine to seek water deep down in the pure chalk of the Côte des Blancs, a huge "sponge" which restores accumulated rainwater, through the process of capillarity.

The climate in 2015 created a shift between the maturity in sugar (about 84 days after flowering) and the phenolic maturity, the so-called aromatic of the grape berry tissue (90 days after flowering to obtain aromas of the ripe fruit)...

So we took the risk to wait 7 days in addition to the usual 84 days to obtain the aromatic optimum of the grape berries.

Our *Monts de Vertus 2015 Blanc de Blancs Extra Brut Premier Cru* is a testament to the 2015 Vintage: this wine is characterized by this "chalky" aspect with a hint of graphite on the nose. A chiseled material, rich and broad and pleasant in the mouth. A surprising tension with a wonderful finish of the gentle bitterness of clementine zest, or even lemon...

A refreshing Champagne.

### *Multi – Vintage or Champagne of character?*

The majority of cuvées in Champagne are "Brut or Extra – Brut without a year", no year is indicated on the label. They result from a blend of grapes from several years.

Emmanuel, a bit like a master perfumer creates a fragrance, seeking balance, elegance and the recognizable character of the cuvée by assembling two Vintages... 2015 and 2016 for example for the *Cuvée R Extra Brut Premier Cru*, currently offered on our wine menu which can also be found on the best tables in the world.

Blending allows us to create Champagnes of character. Wines with their own recognizable identity. A subtle art that is our trademark...



## La Cuvée R

This wine is called "R" as in Roger, one of the founders of our house. Entirely vinified in small oak containers, this wine has been waiting in our cellars for 4 years. The Veuve Fourny house has a unique know-how for old-fashioned winemaking. Opulence and smoothness: a great Blanc de Blancs gourmet champagne, for exceptional dishes.

White truffle is the best tribute you can pay it. Great ripe soft cheeses would also be a perfect partner ...

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*Notes of citrus fruits and ripe white fruits, creamy in the mouth, straight, wonderful flavours, dried fruit, spices, wonderful bitterness in the finish. [...]*

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### Le Point

n°2626 du 1<sup>er</sup> december 2022 - Champagne Special by Jacques Dupont about Veuve Fourny & fils 16 - Cuvée R Extra-brut - Opulence. 100% chardonnay



CONSULTEZ L'INTÉGRALITÉ DE LA REVUE DE PRESSE SUR NOTRE SITE :  
[www.champagne-veuve-fourny.com](http://www.champagne-veuve-fourny.com)

**bettane+desseuve**  
**ENMAGNUM**

*En Magnum*  
december 2022, january, february 2023

### *Champagne, A huge leap forward*

**VEUVE FOURNY, MONT DE VERTUS 2014**

*The more the years pass the more impressive is Charles-Henry and Emmanuel Fourny's work. It's difficult to choose a champagne to recommend given how enticing the whole range is. This 100% pure and saline chardonnay is addictive and is an invitation waiting to be discovered.*

**Les Echos**

*Les Echos*  
8 decembre 2022

### *Our selection of festive wines*

**VEUVE FOURNY & FILS, CLOS FAUBOURG NOTRE DAME  
EXTRA-BRUT, BLANC DE BLANCS, 2012**

*On no more than 0.29 ha, this house produces a blanc de blancs (100% chardonnay so) vinified in barrels and aged on lees for nine years. The result is a wine with delicate notes of candied citrus fruits with an elegant, mouth-watering energy and a very mineral finish. [...]*

**LE FIGARO**

*Le Figaro - Champagne Special*  
18 november 2022

### *Vintage Champagnes, The great tasting*

*By Alicia Dorey, Ella Lister, Frédéric Durand-Bazin, Valérie Faust  
The « Figaro Magazine » selection of classique, extra-brut or zero dosage vintage cuvées.*

**91/100**

**VEUVE FOURNY, MONTS DE VERTUS 2015 EXTRA-BRUT**

*The nose offers gourmand promises with its notes of yellow fruits, citrus fruits, fresh almonds and chalk. It is fleshy and smooth on the palate, bolstered by welcome hints of bitterness. [...]*



### *Champagne Special*

*La RVF n°666 - december 2022  
Vintages and Bruts / Houses and labelling  
Our top fizzes*

**95/100 VEUVE FOURNY EXTRA-BRUT PREMIER CRU  
CLOS FAUBOURG NOTRE DAME 2008**

*Unleashing a magnificent fragrance (yellow fruit, mirabelle plums, etc.), subtly associated with the fine oxidative patina of time. One can sense the taste of a very mature Chardonnay, with its defined precision and its mellow flavours, with no aggression or harshness. Full-bodied and creamy on the palate, both irresistibly seductive.*

**91/100 VEUVE FOURNY EXTRA-BRUT PREMIER CRU  
BLANC DE BLANCS MONTS DE VERTUS**

*Its herbal hints, a signature of this vintage wine which nevertheless reveals its beautiful fabric, which is distinctly chiselled in the mouth. The natural richness gives a certain comfort right through to a fresh and digestible finish. To be drunk now.*