



CHAMPAGNE  
V<sup>ME</sup> FOURNY & FILS

*une Famille, un Clos, un Premier Cru*



## EDITORIAL

The Fourny Family has always been driven by the desire "to move forward"...

Drawing inspiration from Rudolf Steiner's writings as early as 1996, we were among the first in the village to experiment with biodynamics, long before the current trend.

We work with a spirit of common sense, openness, practicality, and realism. We have already anticipated the necessary modifications to these methods dating back to the years 1924-1935, without slipping into a static, dogmatic posture resistant to urgent evolution: the reduction of carbon footprint to preserve the global environment.

As pioneers, we are developing "regenerative" viticulture by simply imitating what nature has been doing for millions of years.

Our plot known as Clos Notre Dame is among the thirty exceptional and classified plots in Champagne. It has been one of the melting pots for our successful experimentation for years.

With this in mind, the rare Clos Notre-Dame 2013 is available, as well as the 2014 Monts de Vertus Blanc de Blancs Magnum, much to the delight of connoisseurs.

All the ingredients both in our vineyards and on your table have been brought together to prepare a bright future.

*Fourny & Fils*  
*Charles - Fourny*

## REGENERATIVE AGRICULTURE:

*“the return of  
peasant wisdom”*

For over 20 years, we have increased the number of tractor passes to adapt to this new viticulture (soil work, natural mechanical weeding, almost banned herbicides...). Our agricultural machinery has therefore gone from consuming 40 litres per hectare per year before this practice to over 140 litres of fuel.

Certainly, vineyard owners are producing cleanly on their land, but they are sending carbon pollution elsewhere since their carbon footprint is not yet required by authorities.

**This conclusion is no longer acceptable or responsible for the planet.**

Current batteries still lack the autonomy required for tractor power and are partially powered by coal-fired power plants... Let's wait for the real green transition! Lastly, hydrogen-powered traction is not yet on the horizon.



Leaf-based mulch



Miscanthus plantation

The Fourny Family wishes to break free from this dogmatic world that borders on 'righteousness' and aspires to return to the authentic. Why not mimic nature, especially the forest? Regenerative agriculture, combined with agroforestry, is one of the alternatives for decarbonizing viticulture, a practice still relatively uncommon in vineyards worldwide due to its cost.

'Mulching' is a fundamental technique in permaculture. This Anglo-Saxon term refers to ground covering with a layer of materials of organic, mineral, or synthetic origin.

**Why 'mulch'?**

**'Mulch' to mimic nature.**

**The Fourny Family has begun covering the soil with 'mulch' solely of organic origin:**

- Using 'miscanthus' on gently sloping plots: 'Miscanthus' is a tall grass of African origin, now cultivated in France. It requires little water; almost no fertilizer; and no pesticides to thrive... The grass is then mowed, ground into mulch, and spread in the rows of vines every 3 years, forming a protective layer for the soil.

- Using 'deciduous' trees: the barks of deciduous trees (those that shed their leaves in the autumn) are spread on the ground. This type of bark is 'hairy' and adheres more easily to sloping soils.



Miscanthus-based mulch

## EXCELLENCE & RARITY

### Monts de Vertus 2014 Blanc de Blancs

#### EXTRA BRUT - MAGNUM

To provide more context about the origin of our localities, our vintage is called Monts de Vertus. It is composed exclusively of Chardonnay, sourced from our vines which are over 50 years old, situated halfway up the slope on a chalk outcrop, which produces wines with great aging potential, a very pure, mineral, and saline style.

Following a cold and humid spring and summer, the ripening process progressed slowly throughout the summer of 2014. Sunny conditions returned from August 15th, bringing an 'Indian summer' that led to overall rapid ripening, imparting elegance and a refreshing quality to this 2014 Champagne.

A lengthy aging period on lees in our cellars, over 8 years after being bottled in magnums, allows for the full aromatic expression of this unique vintage.



### Clos du Faubourg Notre-Dame 2013

#### EXTRA-BRUT PREMIER CRU

The Clos Faubourg de Notre-Dame, monopoly of the Fourny family since 1930, a rarity in the Champagne region, is ranked among the 10 most prestigious enclosed vineyards in Champagne. From an exceptional and unique terroir, the vintage reveals the perfect interaction between its optimal exposure, its micro-climate and its unique chalky subsoil. A few hundred bottles of the 2013 Blanc de Blancs vintage are available.

Mulch cover made from mulch or deciduous trees is spread every 3 years, drastically reducing tractor passes (reducing fossil fuel consumption). Mulch helps retain moisture and reduces water consumption.

It helps create a significant layer of humus that nourishes the underground microbial life (biodiversity) and the plant, much like on the forest floor. It strongly inhibits weed growth, thus avoiding excessive mechanical weeding (reducing fossil fuel consumption) and preserving the soil from erosion.

The survival of our planet and the good health of our treasures, our terroirs, depend on it.



CONSULT THE ENTIRE PRESS REVIEW ON OUR SITE:  
[www.champagne-veuve-fourny.com](http://www.champagne-veuve-fourny.com)



*The Grande tasting / Masterclass*  
En Magnum - June / July 2023

### *Veuve Fourny et Fils, Rosé Vinothèque MV15*

The Fourny brothers have made this family home, established in Vertus, a sound address for lovers of precise and vinous champagnes. So this wine Rosé Vinothèque is mostly from the 2015 vintage and complemented by reserve wines aged in wood. Great energy, unparalleled creaminess, as intricate as fine lacework.

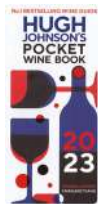


*Blanc de Blancs : Guaranteed freshness*  
Tanin - June / July / August 2023

The Blanc de Blancs champagne is made only with white grapes, mainly chardonnay. In young wines this grape variety produces notes of citrus and white flowers that are ideal for summer. Avoid "reserve" vintages often made from older wines and better with winter dishes. [...]

### *Veuve Fourny, « Freshness » vintage* *Blanc de Blancs Premier Cru Brut Nature*

A blanc de blancs without dosage that is super fresh, but never austere. The nose, of course, brings out the fruit with notes of lemon and bergamot, and with flavours of green tea and marine iodine. The champagne is generous in attack on the palate, then clean, straight and saline on the finish. A bubbly suitable for hot weather



*Bestselling wine guide Hugh Johnson's 2023*  
*A trio of Champagne growers match*

{...} Veuve Fourny, Vertus : finest maker of Brut Nature from old vines ; ace Clos Faubourg Notre Dame de Vertus single-vyd chard, old vines. {...}



**NEW**  
*Bettane + Desseave 2023*

EVERYONE  
IS APPLAUDING THEM

« Winemakers and houses have put the vineyard back on the right track. It is fast heading to the top... »

### *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 vineyard has a rarity, an enclosed plot: the Faubourg Notre-Dame, used only for vintages. If the chardonnays largely dominate, the Pinots Noirs are not absent, vinified partly in oak barrels. Without losing the mineral race which is the hallmark of the house, the champagnes gain in finesse of expression and elegance of definition. The house has rightly become today a benchmark in terms of precise and authentic wines. The blanc de blancs shine and the rosés are exquisitely tasty. We can but admire the level attained.

**91/100 Brut Nature Premier Cru,**  
*Blanc de blancs, Champagne - No added sugar | 2022>2025*

**92/100 Mont de Vertus,**  
*Blanc de blancs, Champagne 2014 - Extra-brut | 2024>2030*

**90/100 Premier Cru,**  
*Blanc de blancs, Champagne - Extra-brut | 2022>2024*

**95/100 Clos «FG Notre-Dame»,**  
*Champagne 2008 - Extra-brut | 2022>2032*