



Cuisine et Vins DE FRANCE

Special file *Champagne makes the holidays shine*

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Veuve Fourny & Fils
Cuvée R 20 ans d'âge
by Sophie Menut Yovanovitch

This extra-brut vintage, named 'R' as a tribute to Roger – one of the founders of the family-owned house managed by the Fourny brothers – is one of the demonstrations of the benefits of aging. It has spent twenty years on lees after bottling. Upon tasting, it is majestic and opulent, with very fine bubbles, smooth and with notes of pastry and almond. It is best enjoyed with white truffle or aged Beaufort cheese.