



92/100



La Revue du vin de France

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Heartfelt appreciation for this champagne with an aromatic palette delivering notes of brioche and hazelnut: the Extra-Brut Premier Cru Blanc de Blancs cuvée by Veuve Fourny et Fils.

**Veuve Fourny et Fils
Extra-Brut Premier Cru Blanc de Blancs
Champagne - Wine of Champagne**

Tasting notes: *Accesible, the aromatic palette delivers notes of brioche and hazelnut. The contribution of reserve wines brings the wine together and gives it a fine patina. The palate, with its more enveloped structure, appears more airy. And the palate, more substantial, unfolds with volume.*

A word from the estate: *«Our Extra Brut Premier Blanc de Blancs is the expression of the aromatic power of the village of Vertus, with its south-east exposure, backed by a saline backbone and a beautiful pure saline, crystalline finish... A true signature of the pure outcropping chalk of the Côte des Blancs. An elegant wine. The ideal companion for your apertifs, this is a champagne for pleasure that combines creaminess with vivacity on a saline finish. Sushi and sashimi will be sublimated by it.»*