



Gault & Millau LE LIVRE DES CHAMPAGNES 2025

VEUVE FOURNY

[...] Here, fine champagnes are crafted from Premier Cru grapes in Vertus, south of the renowned Côte des Blancs. Charles-Henry and Emmanuel Fourny, complementary and close-knit in their approach, produce lively and refreshing blanc de blancs champagnes.

Clos Faubourg Notre-Dame Extra-brut

(PREMIER CRU)

90/100 | 2013

[...] The nose gradually reveals aromas of white fruits, hazelnut, and chamomile. On the palate, the attack is soft, with a delicate bubble. [...] The finish is all about fruity roundness.

Grands Terroirs Brut

(PREMIER CRU)

88/100 | BSA

A fresh and delicate nose, like the dawn of spring, with floral aromas (lily of the valley, orange blossom) and fruity aromas of pear, white peach and lychee. The palate is just as fresh and tender, with a pleasant vegetal undertone.

Monts de Vertus Extra-brut

(PREMIER CRU BLANC DE BLANCS)

92/100 | 2016

A lovely fresh and fruity nose (pear, lychee, apple) with hints of soft citrus and tropical fruits. [...] The palate is full of freshness and energy. The dosage does not overpower the wine, which is both fleshy and saline. [...]

Cuvée R Extra-brut

(PREMIER CRU BLANC DE BLANCS)

90/100 | BSA

A pretty fruitiness opens the nose which evokes apple pie, poached pear with cinnamon, mild spices (curry, ginger) [...] meanwhile white pepper titillates the nostrils. Lemon dominates the palate, its acidity forming the backbone of the champagne's delicate, effervescent texture.

Rosé Vinothèque MV16 Extra-brut

(PREMIER CRU ROSÉ)

91/100 | 2016

The intensity of the salmon-hued robe gives way to a more restrained nose, with delicate aromas of fresh red fruit. The palate, however, is more expressive, with notes of small red berries, bitter orange, and citron. [...] This champagne calls for a fine piece of meat—a tournedos or even braised beef—to fully reveal its character, especially as pink peppercorn notes spice up the finish.