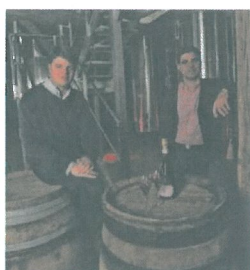


*This year Vve Fourny has obtained its **second star**** in the 'Guide vert des meilleurs vins de France 2019'.*

Olivier Poels' favourite :

EMMANUEL ET CHARLES FOURNY VEUVE FOURNY ET FILS



■ Veuve Fourny et Fils

CHAMPAGNE



Charles and Emmanuel Fourny, fifth generation at the head of this small house in Vertus, have perfectly mastered their subject. There is, of course, the Clos du Faubourg Notre-Dame, monopoly of the family and pampered as it should be, but there is above all a range of wines with an ethereal style, precise and perfectly carved. For this level of excellence, sustained for some years now, and for such a graceful vision of Champagne, we have given the domaine a second star this year.

The wines : the range has seduced us with its homogeneity. With finesse and elegance, the brut premier cru charms with its digestible and sophisticated side. Excellent value for money. As for the rosés, let's praise their crispy side and their juicy and fresh finish. The premier cru plays on elegance. Providing hints of fresh red fruit, with a slight saline and tangy finish, the Vinothèque MV12 rosé is simply delicious. Boosted by a very great vintage, the Monts de Vertus 2012 is energetic and sparkling. It will go far. We can bet on the potential of the very robust and tasty cuvée of Clos du Faubourg Notre-Dame 2009, which is ample and deep.

THEY HAVE STYLIZED THEIR WINES

It is a discreet house, progressing quietly, but reliable. Veuve Fourny has progressed over the years to be among the elite of Champagne. This path to excellence was orchestrated by two brothers: Emmanuel and Charles Fourny, fifth generation, who have been in charge since 1993. Glorifying the terroirs of Vertus, they have above all imprinted a certain style on their wine. It is this style that we are praising this year by giving them a second star. Tasting their champagnes offers much pleasure. Firstly, simply because they are very elegant, almost ethereal. Secondly, because they aptly express the nuances from the different locations of their vineyards. Finally, because these champagnes possess the right balance and the ageing is discreet. The whole range, nine different wines available, is full of freshness and balance, with a natural expression far from the fashion flows or oenological tricks. Moreover, the brut blanc de blancs premier cru, signature of the house, remains extremely affordable. The Clos du Faubourg Notre-Dame, operated as a monopoly, is laid down for at least ten years in the cellar; expertly vinified in wood, it is a racy vintage, a veritable model of Chardonnay. **O. Pls.**

<input type="checkbox"/> Brut Nature Premier Cru Blanc de Blancs	16/20
<input type="checkbox"/> Brut Premier Cru Clos du Faubourg Notre-Dame 2009	18/20
<input type="checkbox"/> Brut Premier Cru Grande Réserve	15/20
<input type="checkbox"/> Extra-Brut Premier Cru Blanc de Blancs Monts de Vertus 2012	17/20
<input type="checkbox"/> Brut Rosé Premier Cru	15,5/20
<input type="checkbox"/> Extra-Brut Premier Cru Rosé Vinothèque MV12	17/20

The Favourite ♥

Brut Premier Cru Blanc de Blancs 16/20

A delight. This blanc de blancs is fresh, ethereal and adorned with a very wonderful texture. A refined and cheerful champagne, to enjoy as an aperitif.

Red : 2 hectares	White : 21 hectares
Pinot noir 100 %	Chardonnay 100%
Grape purchasing	Grape purchasing
Average Production : 200 000 bt/year	

Veuve Fourny et Fils

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Tel. : 03 26 52 16 30

Email : info@champagne-veuve-fourny.com

Website : www.champagne-veuve-fourny.com

Sales : at the domaine, by prior appointment

Owners : Charles et Emmanuel Fourny

Cellar master : Emmanuel Fourny