



# BIANCO

December 2024

Emmanuel & Charles Fourny © Jimmy Hayes

## NV BLANC DE BLANCS BRUT NATURE 1ER CRU VEUVE FOURNY & FILS \$67

When Charles Fourny visits us in the U.S., he always brings a tiny wrapped parcel from his beloved hometown of Vertus, in the Côte des Blancs, where his family has been producing Chardonnay-based Champagnes for the past two centuries. Unfolding a piece of cloth that holds contents plucked straight from his vineyard, he proudly reveals a bright, gleaming hunk of creamy-white chalk. It's this chalk that makes up the soils in the Fournys' *premier cru* vineyards and defines the brisk, saline freshness we love so much about their elegant house style.



© Jimmy Hayes

Nowhere is that style so boldly on display as in their Brut Nature bottling, which receives zero dosage, making it the driest style of Champagne that exists. How do the Fournys get away with such a deceptively lean Champagne? They farm the most privileged, east-facing parcels in their village, allowing grapes to bask in, and soak up the rising sunlight and mature naturally, without requiring added sugar for balance. Their Brut Nature isn't a luscious Champagne; it's textural, and energetic, with zesty citrus notes and crunchy fruit. If you're looking for the perfect palate opener, this mood-brightener, with its fervent and fine bead, will prime you for a sparkling soirée. —Jane Augustine



*Pairs well with southern fried chicken, crab rangoon, lobster bisque,  
potato gratin, raw oysters, or eggs benedict.*

◆ ◆ ◆ KERMIT LYNCH WINE MERCHANT ◆ ◆ ◆

## 2023 VALLE D'ITRIA BIANCO "FARAONE" I PÁSTINI \$22

The vineyards and winery of I Pástini sit just outside the historic center of Locorotondo, a hilltop village distinguished by its whitewashed façades and quaint little alleys. Founded by Donato Carparelli and now run by his son, Gianni, this is our first-ever import from Puglia, a sunny land where olive trees extend as far as the eye can see. On a limestone plateau a few hundred meters above the Adriatic, occasional plots of vines break up the olive monotony, with curious white stone huts—central Puglia’s famous *trulli*—sporadically poking through the greenery.









Harvest in Puglia © I Pástini



You’ll recognize the root *verde* in Verdeca, the grape variety in this snappy and slightly aromatic Italian white, and the reason won’t be lost on you. I Pástini is the only property we represent from the southern heel of Italy, which alone makes it intriguing to discover, but even more so for its notes of fresh ginger, lime blossom, and lemongrass. —Anthony Lynch



*Pairs well with heirloom tomatoes and Burrata, salt-crusted sea bass, cured ham with melon, or caramelized onion and Gruyère tart.*

					
<b>NV BLANC DE BLANCS BRUT NATURE 1ER CRU</b> Veuve Fourny & Fils Champagne	Chardonnay	40-year-old vines Chalk, limestone	Serve cold 48–52° F	Lychee, citrus skin, brioche Chalky, fresh, saline	Drink now through 2030
<b>2022 VALLE D'ITRIA BIANCO "FARAONE"</b> I Pástini Puglia	Verdeca	Vines planted in 2021 Red clay, limestone	Serve cold 48–52° F	Bergamot, fresh herbs, green melon Crisp, mineral, zesty	Drink now

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