



## VEUVE FOURNY & FILS

Country: France

Region: Champagne

Appellation(s): Champagne

Producer: Charles and Emmanuel Fourny

Founded: 1856

Annual Production: 12,500 cases

Farming: Haute Valeur Environnementale  
(certified)

Website: [www.champagne-veuve-fourny.com](http://www.champagne-veuve-fourny.com)



Champagne Veuve Fourny & Fils is relatively new to the KLWM portfolio, although it has been an active family domaine since 1856. The estate is located in the prestigious Côte des Blancs, in the *premier cru* village of Vertus, an appellation that gives them the rare opportunity to grow Pinot Noir as well as Chardonnay. Brothers Charles-Henry and Emmanuel Fourny sustainably farm nearly nine hectares of vineyards and have been carrying on the family winegrowing tradition since 1993. Their “Clos Faubourg Notre Dame” is a rare jewel in Champagne, primarily due to the fact that there are few existing *clos* parcels left in the region. In this walled plot of land, their older vines benefit from a unique microclimate with deep, chalky subsoil and clay and limestone deposits. Southeastern sun exposure optimizes grape maturity in an area of France where ripe grapes are a precious commodity. Their other vineyards share the soil composition of the *clos* and get east, southeast and southern sun exposure.

Veuve Fourny produces classic grower Champagne, raising pedigreed fruit, adhering to high standards, and hand-crafting wines that showcase the chalky *terroir* of Vertus. All of the Fournys’ vineyards are farmed according to the same meticulous practices and principles, and each parcel is vinified individually. The Brut ages in their cellars for three years before release, the vintage Champagne for five years, and the Clos for nine years. The house style at Veuve Fourny is best characterized as classic Côte des Blancs: a fine bead, rich, deep aromatics, and a complex minerality emphasizing freshness and purity. The Fournys believe in minimal *dosage* for all of their Champagnes, preferring to let the individual *terroirs* express themselves more clearly. This technique, in addition to their dedication to partial malolactic fermentations in their overall blends, impeccable vineyard management, and their decision to age most base wine partially in barrel, all contribute to their unique style.



# KERMIT LYNCH WINE MERCHANT

## VEUVE FOURNY & FILS (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Vertus Blanc de Blancs Extra-Brut 1<sup>er</sup> Cru</b>	Chardonnay	40 years	Chalk, Limestone	4 ha
<b>Vertus Blanc de Blancs Brut Nature 1<sup>er</sup> Cru</b>	Chardonnay	40 years average	Chalk, Limestone	1.5 ha
<b>Vertus Brut “Grande Réserve” 1<sup>er</sup> Cru</b>	80% Chardonnay 20% Pinot Noir	30 years	Chalk, Limestone	4.5 ha
<b>Vertus Extra Brut “Cuvée R” 1<sup>er</sup> Cru</b>	Chardonnay	50 years average	Chalk, Limestone	1 ha
<b>Vertus “Extra Dry” 1<sup>er</sup> Cru</b>	50% Chardonnay 50% Pinot Noir	40 years	Clay, Limestone, Chalk	1 ha
<b>Vertus Rosé Brut 1<sup>er</sup> Cru</b>	50% Chardonnay, 50% Pinot Noir (35% Blanc de Pinot Noir, 15% Rouge de Pinot Noir)	40 years	Chalk, Limestone	2 ha
<b>Vertus Rosé Extra Brut 1<sup>er</sup> Cru “Les Monts de Vertus”</b>	Pinot Noir	15 years	Red clay, limestone	.22 ha
<b>Rosé Extra Brut 1<sup>er</sup> Cru “Vinothèque” Millésimé</b>	50% Chardonnay 50% Pinot Noir	50 years	Chalk	0.5 ha
<b>Vertus Extra-Brut 1<sup>er</sup> Cru “Monts de Vertus” Millésimé</b>	Chardonnay	60 years average	Chalk	.80 ha
<b>Vertus Extra Brut 1<sup>er</sup> Cru “Cuvée du Clos Notre Dame” Millésimé</b>	Chardonnay	60 years average	Chalk, Limestone	.23 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- Sustainably farmed, organically fertilized, harvested by hand
- For a long, slow fermentation, the must is fermented at cool temperatures in stainless steel *cuvés*
- The lees are stirred regularly
- 70% wine aged in temperature controlled *cuvés*, 30% aged in Burgundian barrels on the lees for 6 months
- The Fournys almost always blend wines that have gone through malolactic fermentation with wines that have not, preferring their blends to have both roundness and freshness



## VEUVE FOURNY & FILS (continued)

### **NV Extra-Brut Blanc de Blancs 1er Cru:**

- ¼ of the cuvée goes through malolactic fermentation
- Aged 24 months on lees
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2018 and reserve wines 2017, 2016, 2015
- Dosage 6 grams/liter (extra brut)

### **NV Blanc de Blancs Brut Nature 1er Cru:**

- Aged 24 months on lees
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2018 and reserve wines 2017, 2016, 2015
- No dosage

### **NV Brut “Grande Réserve” 1er Cru:**

- ¼ of cuvée goes through malolactic fermentation
- Aged 24 months on lees
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2018 and reserve wines 2017, 2016, 2015
- Dosage 6 grams/liter

### **NV “Cuvée R” Extra Brut 1er Cru:**

- Aged 18 months on lees in Burgundian barrels (between 3-15 years old)
- Goes through malolactic fermentation
- Not filtered
- Ages for at least 4 years in bottle before release
- One of the domaine’s flagship cuvées, named after the Fourny’s father, Roger
- Typically a blend of two vintages to combine richness with finesse
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2016, 2015
- Dosage approximately 3-4 grams/liter



## VEUVE FOURNY & FILS (continued)

### NV “Extra Dry” 1er Cru:

- Ages for 2 ½ years before release
- A perfect dessert Champagne
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2012, 2011, 2010
- Dosage approximately 17 grams/liter

### NV Rosé Brut 1er Cru:

- 30% of Chardonnay is reserve wine
- Chardonnay and half the Blanc de Pinot Noir undergo malolactic fermentation
- Direct Press
- Cuvée is raised entirely in Burgundian barrels
- Ages in bottle for 2 years before release
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2018 and reserve wines 2017, 2016, 2015
- Dosage is 6 grams/liter

### NV Rosé Extra Brut 1er Cru “Les Monts de Vertus”:

- *Saignée*, vinified in stainless steel tanks
- Aged 4-5 years on lees
- Current disgorgement: Stamped on bottle
- Vintages in the current disgorgement: 2017
- Dosage is 3 grams/liter (extra brut)

### Rosé Extra Brut 1er Cru “Vinothèque” Millésimé:

- Direct press for the Chardonnay and Blanc de Pinot Noir, short maceration for the Rouge de Pinot Noir
- Chardonnay and the Blanc de Pinot Noir complete malolactic fermentation, the Rouge de Pinot noir does not
- After blending, wine is aged for 7 months on the lees, in Burgundian barrels
- Ages in bottle for 4 years before release
- Current disgorgement: Stamped on bottle
- Dosage is 3 grams/liter (extra brut)



## VEUVE FOURNY & FILS (continued)

### Vertus Extra-Brut 1er Cru “Monts de Vertus” Millésimé:

- Produced only in the best vintages from their best Chardonnay vines
- Wine typically does not go through malolactic fermentation, but it depends on the vintage
- Aged 5 years on lees
- Current disgorgement: Stamped on bottle
- Dosage is 3 grams/liter (extra brut)

### 2007 Extra Brut “Cuvée du Clos Faubourg Notre Dame Millésimé” 1er Cru:

- The *tête de cuvée* of Champagne Veuve Fourny of 100% Chardonnay, all sourced from a small, walled-in *clos* right next to their winery in Vertus, planted with their oldest vines in pure chalk
- Wine goes through malolactic fermentation, vinified in barrel
- Only released in special years after aging more than 5 years on lees
- Incredible capacity for aging
- Current disgorgement: Stamped on bottle
- Dosage approximately 3 grams/liter