

REVUE DE PRESSE

ZOOM INTO ONE OF OUR EXCERPTS



DECANTER

VEUVE FOURNY

EMMANUEL ET CHARLES FOURNY

BILLECART-SALMON, Nicolas François Billecart 2002 19(96) - A grand vin of sustained power and endless complexity. A mosaic of minerals. Ageless.

DOM PÉRIGNON, P2 1998 19(96) - DP's second plentitude release. Energy, drive and dynamism. Seamless, pure fruit and deep vinosity.

VEUVE FOURNY, Blanc de Blancs 2008 18,5(95) - Great vintage - a keeper. Citrus and orchard fruits. Acidity and mineral depth.

JACQUESSON, Cuvée 738 NV 18 (93) Series of numbered cuvée aims to show each harvest's distinct character. This 738 (a base of 2008 fruit) is the best yet. Complex, spicy and very dry. Real class.

MUMM, Cordon Rouge 2006 18 (93) Magic combo : Pinot Noir depth and Chardonnay verve. Quite forward but more complex if kept.

PAUL DÉTHUNE, Princesse des Thunes Brut Prestige NV 18 (93) Top Ambonnay domaine. A 50:50 blend of Pinot Noir and Chardonnay. Shows a creamy, ethereal finesse.

POL ROGER, Brut Reserve NV 17,5 (91) Ripe, elegant and balanced. Hazelnut and peachy charm from a sunny 2009 base. Great in magnums to 2020.

RUINART, Dom Ruinart Rosé 18,5 (95) Intense white pepper and oriental spices.

VEUVE CLIQUOT, La Grande Dame Rosé 2004 18,5 (95) This prestige rosé is refined with a high percentage of Chardonnay. Vertical length, very precise. The Clos Colin vineyard adds a touch of kirsch and Burgundy note.

Jun 2015
N°1
**ENMAGNUM
BETTANE+DESSEAUE
VEUVE FOURNY, LES
ROUGSMONTS**

Very colourful rosé, with long-lasting raspberry and blackberry aromas.
>16,5/20

September 2015
**RAY JORDAN, THE
"WEST" AUSTRALIAN
VEUVE FOURNY BLANC DE
BLANCS MILLÉSIME 2006**

This was a fabulous champagne vintage and this thoroughly gorgeous wine from a lesser-known producer captures it perfectly. So deep and powerful, with a secondary character of roasted nuts and light toast starting to develop. Textured, with a tight and powerful intensity but with a pure elegance through to its long finish..
>95 points



**HUGH JOHNSON'S
POCKET WINE BOOK
Champagne growers to
watch in 2015**

VEUVE FOURNY,
Rising Côte des Blancs star at Vertus.
***** Extra-Brut
Superbe single-v'yd. Clos du
Faubourg Notre Dame >16,5/20

Tous nos champagnes contiennent des sulfites. Produit de France.

VFF/J28-ANG/F1015



Dear clients

2015 has been for us an exceptional year for several reasons. Our champagnes are more and more present in the national and international press, which, coming from the professional trade, is a real and touching proof of the value of our work.

This acknowledgement, together with the constantly improving quality of our wines, has opened the door for us to the best wine shops, the greatest restaurants, in France and abroad... and on your table! This newsletter is also the opportunity for us to thank you for your loyalty. The other highlight of this year is of course this exceptional vintage.

Remember, we had here a dry and hot spring and summer, producing healthy, concentrated and rich grapes with powerful aromas. Perfect grapes for a great potential for ageing... However, we must be careful, as the success of this year will also depend on our tasting sessions and the subtle work on the composition of each cuvée.

In the meantime, while we wait for this sumptuous vintage, we hope you will enjoy our various cuvées which have also been carefully crafted, ready for tasting and enjoyment during your end-of-year celebrations.

Sincerely yours,

Emmanuel Fourny *Charles - H Fourny*

Avec nos Champagnes, vous commencez un voyage des sens qui vous transporte dans un monde merveilleux de bulles et d'excellence.

LE JOURNAL EDITION N°28



CHAMPAGNE

V^e FOURNY & FILS

une Famille, un Clos, un Premier Cru

5, rue du Mesnil • 51130 Vertus • France
Tél. +33 (0)3 26 52 16 30 • Fax +33 (0)3 26 52 20 13
info@champagne-veuve-fourny.com
www.champagne-veuve-fourny.com

NATURAL CARE OF OUR TERROIRS:

Toiling our plots



Hoe «inter ceps».



For many years, we have been working on our soils during October and November in order to prepare our plots for the coming topsoil scraping in the spring. The aim is to improve soil airing and natural weeding.

At Veuve Fourny, the techniques of natural soil control have needed long years of research and many tests and trials to fine-tune our hoe used between the rows, in order to weed under the plants without wounding or uprooting them. We also use a horse in the Clos du Faubourg Notre-Dame, which is the only way to work the soil in this small, wall-enclosed and mythical space. Furthermore, it is very pleasant to watch this beautiful animal working in our historical plot, back to the past methods...

Moreover, may we use this opportunity to remind the lovers of this great Champagne of the launch of our 2006 Clos du Faubourg Notre-Dame vintage.

For your apéritif, our best food and drink matches

OF COURSE, YOU MAY ENJOY OUR CUVÉES ON THEIR OWN BUT YOU WILL INCREASE YOUR PLEASURE BY MATCHING THEM WITH SPECIAL DISHES. HERE ARE SOME SUGGESTIONS WITH SOME LOVELY LOCAL PRODUCTS, THEY WILL HIGHLIGHT THE CHARACTERS OF OUR PREMIER CRU CHAMPAGNES.

BRUT NATURE

To enjoy this exquisitely fresh cuvée, nothing better than iodine-rich sea-foods, the perfect harmony !



GRANDE RÉSERVE

This well-balanced cuvée is perfect at all times, and for your apéritif with parmeggiano cheese shavings, it is simply divine !



ROSÉ

A lovely and racy champagne which is a subtle and perfect match with exceptional cold meats such as Pata Negra Bellota !



Did you know ?

TO ENJOY YOUR CHAMPAGNE, DON'T :

- Serve it iced, the ideal temperature is between 8 and 9°C
- Serve it with tapenades, and spicy and sweet dishes.