

Gault & Millau^{FR}

SÉLECTION

**CHAMPAGNES
2021**

GAULT & MILLAU

Selection of Champagnes 2021

400 HOUSES – 1836 CHAMPAGNES

The history of the Veuve Fourny house dates back to 1856, its descendants are still at the head of the family house and most notably owners of the reputed Clos Faubourg Notre-Dame. Here they produce fine champagnes, originating from premier cru grapes from Vertus, to the south of the well-known Côtes des Blancs. Charles-Henry and Emmanuel Fourny, complementary and complicit, produce invigorating and refreshing blancs de blancs.

16,5/20

VEUVE FOURNY & FILS

Blanc De Blancs Brut Nature (1^{er} Cru) BSA

17,5/20

VEUVE FOURNY & FILS

*Cuvée Du Clos Notre Dame Extra Brut (1^{er}
Cru Blanc De Blancs Millésimé) 2008*

16,5/20

VEUVE FOURNY & FILS

*Monts De Vertus Extra Brut (1^{er} Cru Blanc
De Blancs Millésimé) 2013*

17/20

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R Extra Brut (1^{er} Cru Blanc De Blancs)

16,5/20

VEUVE FOURNY & FILS

*Rosé « Les Monts De Vertus » Extra Brut
(1^{er} Cru Rosé De Saignée) BSA*

16,5/20

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Rosé Vinothèque MV13 Extra Brut BSA

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16,5/20

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Blanc De Blancs Brut Nature (1^{er} Cru) BSA

In complete harmony, a vintage with lightly toasted aromas, citrusy and zesty. With its complex nose we can detect the same aromas on the palate along with yellow stone fruit and a high salinity. Very creamy, smooth, rich and exuberant with a mouth-watering finish, chalky and full of freshness, this champagne should be experienced as it is or as an aperitif.

17,5/20

VEUVE FOURNY & FILS

Cuvée Du Clos Notre Dame Extra Brut (1^{er} Cru Blanc De Blancs Millésimé) 2008

Originating from a well-pampered enclosed vineyard, which helps express the excellence of the chalky soil, this vintage unfurls a nose that is wonderfully rich and beautifully mineral, characterized by ripe citrus fruits, zests, dried fruit, toasty notes and lightly oxidative hints. The mouth, with its exceptional length, highlights a lively tautness and great freshness and a crisp saline texture. Its aging in barrels does not overpower but brings precision and balance. A tremendous bottle to be tasted with a “milk-fed” veal roast with lemon thyme, zest from a Menton lemon and pan-fried girolles.

16,5/20

VEUVE FOURNY & FILS

Monts De Vertus Extra Brut (1^{er} Cru Blanc De Blancs Millésimé) 2013

Quite a complex vintage with a very briochy first nose, pure, mineral and saline with a staggering length. It expresses ripe stone fruits and hints of dried fruit. The mouth is round, chalky and mouth-watering, with touches of dried apricot. Think great French or Transalpine gastronomic dishes to accompany it.

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R Extra Brut (1^{er} Cru Blanc De Blancs)

Originating from the 2012 and 2013 harvests, this R vintage (R for Roger, one of the founders of the house) unveils an opulent, smoky (toasted, grilled notes), buttery, truffled and mature pata negra fat. And then comes a vinous wine, marked by its chalkiness and remarkable for its smoothness. A wonderful bottle to be appreciated with a creamy truffle risotto.

16,5/20

VEUVE FOURNY & FILS

Rosé « Les Monts De Vertus » Extra Brut (1^{er} Cru Rosé De Saignée) BSA

This rosé has a beautiful crushed strawberry colour. The nose is surprising, dominated by mild spices followed by small red fruits (wild strawberries and raspberries) and cherry pits. The mouth is charming, not too effusive, but complex and vibrant. As for the aftertaste, slightly tannic with hints of kirsch. To be served with 100% bellota pata negra.

16,5/20

VEUVE FOURNY & FILS

Rosé Vinothèque MV13 Extra Brut BSA

The colour of orange liqueur and a nose to match : blood orange, roasted coffee, warm spices and raspberry pavlova. Then follows a citrusy mouth with fresh apricots, redcurrant jelly, complemented by the aromas of the nose and a wonderful gloss. A distinguished aftertaste, creamy, sappy, airy and mouth-watering, a perfect partner for a red fruit pavlova.