

THORMAN HUNT

EST. WINE SHIPPERS 1978



Champagne Veuve Fourny et Fils

Vertus

Champagne Blanc de Blancs 1er Cru Extra Brut Monts de Vertus

Grower

Veuve Fourny et Fils has grown vines in Vertus Premier Cru since 1856. Brothers Emmanuel and Charles-Henry Fourny, the fifth generation, took over in 1993. They inherited old vineyards, including the Clos Faubourg Notre-Dame, a Fourny monopole since 1930. Their Champagnes show the Premier Cru terroir of the Côte des Blancs in a precise style, with elegance, freshness and low dosage.

Vineyards

Some 20 hectares of Premier Cru vineyards, planted to 90% Chardonnay and 10% Pinot Noir and largely propagated by massal selection since 1930. Soils are fed with compost; some plots are ploughed, others grassed over. Around forty lieux-dits are vinified separately. Monts de Vertus comes solely from Chardonnay on the family's old vines, mid-slope on a hillside of chalky topsoil in Vertus Premier Cru, on rendzina over chalk.

Vinification

Cuvée (first pressing) only. Seven months on the lees in vats, with minimal sulphur and no filtration. Made from a single year and aged for a minimum of five years on its lees in bottle in the 19th century cellars at a low, constant temperature.

Style

A vintage Blanc de Blancs made to keep: very pure, mineral and saline, with fine tension and depth. A bottle to open for a special occasion, and one that rewards further cellaring.

Grape varieties:

100% Chardonnay

Dosage:

3 g/l (Extra Brut)

Farming:

Lutte raisonnée

Bottling options:

75cl, 1.5l

Closure:

Mytik Diamant cork

