

THORMAN HUNT

EST. WINE SHIPPERS 1978

Champagne Veuve Fourny et Fils

Vertus

Champagne Cuvée “Les Monts Ferrés” Blanc de Blancs 1er Cru Extra Brut



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 in Vertus, planted to 90% Chardonnay and 10% Pinot Noir and farmed with respect for the living soil. “Les Monts Ferrés” is a single lieu-dit in Vertus Premier Cru, on Upper Cretaceous (Senonian) chalk, planted with the family's own massal selection of Chardonnay on 41B rootstock.

Vinification

Cuvée (first pressing) only. Vinified and aged for nine months on its lees in oak casks, with minimal sulphur and no filtration. Made from a single year and aged for at least three years on its lees in bottle in the family's 19th century cellars.

Style

The fuller and richer of the two lieu-dit cuvées: generous and deep, yet fresh and precise. A gastronomic Blanc de Blancs, at its best at the table with richer fish dishes, poultry and white meats.

Grape varieties:

100% Chardonnay

Dosage:

2 g/l (Extra Brut)

Farming:

Responsible viticulture

Bottling options:

75cl

Closure:

Cork, guaranteed free of cork taint

