

THORMAN HUNT

EST. WINE SHIPPERS 1978

Veuve Fourny et Fils, *Vertus Premier Cru*

Champagne Cuvée "R" Extra Brut



Grower

Emmanuel and Charles-Henry Fourny are the fifth generation to produce champagne at the family estate and are making some of the most exciting wines in Champagne. They have inherited know-how as well as old vineyards, including the Clos Faubourg Notre-Dame, a rarity in Champagne. Their collection of champagnes highlights the Premier Cru terroir in the Côte des Blancs with elegance and freshness. They do the utmost, from the vineyards to the cellars, to extract the purest expression of the grapes and the terroir in order to produce champagnes with a low dosage.

Vineyards

They now own and lease (from other family members) some 20 hectares of 1er Cru vineyards in the Côte de Blancs and all exclusively from the limestone and pure chalk soils of Vertus. They practice their own lutte raisonnée and prune very short to restrict yields. Composed solely of Chardonnay, from vines which are over 50 years old. The family have practiced selection massale since the 1930s.

Vinification

Cuvée (First pressed juices only). 18 months on lees in oak casks 100% unfiltered. Blending: Blanc de Blancs, two consecutive vintages (50% of each). Ageing: In bottles, for a minimum of four years on lees in the 19th century cellars with a low and constant temperature.

Style

Opulence and smoothness: a great Blanc de Blancs gourmet champagne, for exceptional dishes. White truffle is the best tribute you can pay it. Great ripe soft cheeses would also be a perfect partner.

Grape varieties:

100% Chardonnay (41B)

Dosage: 3/4 g/l

Bottling options: 75cl

Closure: Mytik Diamant Cork

