

THORMAN HUNT

EST. WINE SHIPPERS 1978

Veuve Fourny et Fils, Vertus Premier Cru

Champagne Blanc de Blancs 1er Cru Brut Nature



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. Their vines average 40 years of age and the family have practiced selection massale since the 1930s. The vineyards are planted to 90% Chardonnay and 10% Pinot Noir.

Vinification

Cuvée (First pressed juices only), 7 months on lees, minimum use of sulphur, vats 75% and oak casks 25%, unfiltered. Blending: 3 consecutive Vintages, 20% of Reserve wines, Ageing: In bottles on lees in the 19th century cellars with a low and constant temperature.

Style

In harmony with its citrus notes, finesse, fruity and balanced palate, it is bursting with intensity and freshness. It will bring out the richness and diversity of seafood at the start of any meal.

Grape varieties:

100% Chardonnay (41B)

Dosage: 0 g/l

Bottling options: 75cl

ABV: 12.0%

Closure: Mytik Diamant Cork

