

THORMAN HUNT

EST. WINE SHIPPERS 1978

Veuve Fourny et Fils, *Vertus Premier Cru*

Champagne Rosé Extra Brut 1er Cru Monts de Vertus



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. They practice their own lutte raisonnée and prune very short to restrict yields. Les Rougemonts, faces due East, 47% slope, fine red clay over chalk. Les Gilottes, plots with South and East facing slopes, rendzine over chalk. The family have practiced selection massale since the 1930s. The vineyards are planted to 90% Chardonnay and 10% Pinot Noir.

Vinification

“Saignée”, 100% in vats, unfiltered, cuvée (first pressed juices), 7 months on lees, minimum use of sulphur. Blending: 1 single year. Ageing: in bottles on lees in the 19th century cellars with a low and constant temperature.

Style

This saignée wine is the epitome of finesse, combining the strength and delicacy of hand-harvested Pinot Noir with exceptional length on the palate.

Grape varieties:

100% Pinot Noir (41B)

Dosage: 3 g/l

Bottling options: 75cl

ABV: 12.0%

Closure: Mytik Diamant Cork

