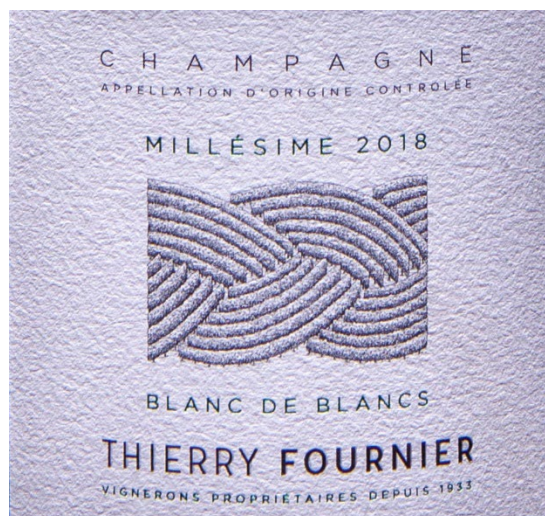


Champagne Thierry Fournier Festigny



Millésime 2018 Blanc de Blancs

Thierry Fournier has recently been joined by his two sons, Maxime and Julien, and with their arrival came the first ever vintage-dated bottling from this family estate in Festigny, their 2018 Blanc de Blancs. It is made from the family's finest chardonnay vines in Festigny, which are forty-five years of age. The vins clairs are fermented and aged in stainless steel and the wine was given two and a half years aging on its fine lees prior to its disgorgement in October of 2023. It was finished with a dosage of four grams per liter. The wine offers up a precise and beautifully elegant bouquet of apple, pear, raw almond, chalky soil tones, brioche, dried flowers and incipient smokiness in the upper register. On the palate the wine is crisp, focused and full-bodied, with a lovely core of fruit, excellent mineral drive and grip, refined mousse and a long, complex and seamlessly balanced, vibrant finish. This is an excellent young wine! 2024-2050.

93 pts– John Gilman, View from the Cellar, March-April 2024

The fourth and fifth generations of this producer in the Vallée de la Marne were given a generous year with big Chardonnay bunches. They delivered a crisp, textured Champagne. The wine is full of citrus fruit with a perfumed edge and minerality in its texture. Drink this wine now.

92 pts– Roger Voss, Wine Enthusiast, December 2023

This first vintage from the Domaine is a masterly success. The 2018 vintage brings an undeniable extra maturity to this Chardonnay, giving it texture and a smooth finish. Rigour and concentration, bravo.

16/20 pts– Antoine Gerbelle, French Wine Journalist, December 2023