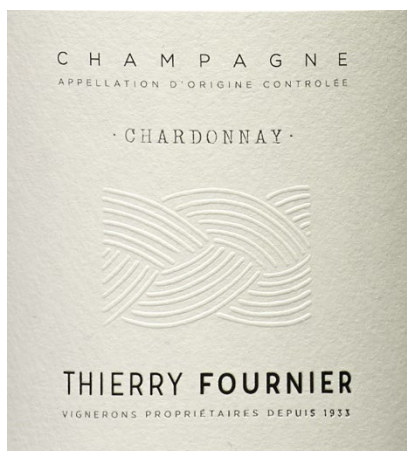


Champagne Thierry Fournier Festigny



Chardonnay Blanc de Blancs Extra Brut NV

The new release of the Fournier family's "Chardonnay" Blanc de Blancs is from the base year of 2020, with twenty percent of the cuvée made up of reserve wines. The vines used for this bottling average forty-five years of age. It was disgorged in January of 2025 and finished with a dosage of four grams per liter. The wine's aromatic constellation is bright and complex, offering 84 up scents of apple, peach, almond, fresh-baked bread, a fine base of soil and a topnote of dried flowers. On the palate the wine is crisp, precise and full-bodied, with a fine core and base of soil tones, elegant mousse, fine focus and balance and a long, complex and vibrant finish. This is quite tasty out of the blocks, but will age very well indeed. 2025-2050.

92 pts—John Gilman, View from the Cellar, July-August 2025

The current release of Thierry Fournier "Chardonnay" non-vintage Extra Brut is from the base year of 2020 and was disgorged in November of 2023. It is crafted from a blend of eighty percent from the base year and twenty percent reserve wine. It was finished with a dosage of three grams per liter. The bouquet is pure and elegant, wafting from the glass in a mix of pear, apple, fresh almond, brioche, chalky soil tones, white lilies and a gentle wisp of developing smokiness in the upper register. On the palate the wine is deep, full-bodied and still fairly brisk, with a lovely core of fruit, good mineral undertow, elegant mousse and a long, complex and very nicely balanced finish. With its low dosage, the wine is still a tad snappy on the palate, but is certainly approachable today. For my palate, I would not mind tucking it away in the cellar for a year or two and letting its fine spine of acidity relax a bit more. 2024-2045+.

92 pts—John Gilman, View from the Cellar, March-April 2024