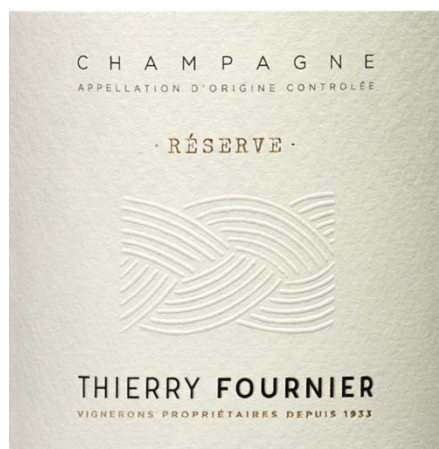


# Champagne Thierry Fournier Festigny



## Réserve Extra Brut NV

*The new release of Thierry Fournier's "Réserve" Extra Brut is from the base year of 2021, but fully seventy percent of the cuvée this year is made up of reserve wines. The wine is composed from its customary cépages of eighty percent pinot meunier and ten percent each of chardonnay and pinot noir. It was disgorged in February of 2025 and finished with a dosage of four grams per liter. The wine offers up a lovely bouquet of peach, apple, chalky soil tones, a lovely array of Meunier floral tones, brioche, gentle smokiness and just a touch of sweet hazelnut in the upper register. On the palate the wine is bright, precise and full-bodied, with a lovely girdle of acidity, fine depth of fruit at the core, a fine base of soil, elegant mousse and a long, complex, balanced and very refined finish. Fine juice. 2025-2045+.*

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

*Medium yellow gold. This Champagne reveals its Marne Valley/Pinot Meunier roots with its lush, ripe fruit. Very flavorful with stone fruit and leesy, bread dough notes, it opens clean and crisp. A perfect brunch wine to have with a variety of egg dishes. A 2016 base blend of 80% Meunier, 10% Chardonnay and 10% Pinot Noir with 40% perpetual reserve. Dosage 5 g/L. Disgorged November 2023. 12% alc. From a 5th generation grower based in Festigny in the Flagot Valley with 15 ha of vineyards planted predominantly to Meunier and spread over 11 communes.*

**93 pts**—International Wine Review, December 2024

*The new release of Thierry Fournier's "Réserve" non-vintage Extra Brut is from the base year of 2017, with forty percent of the cuvée made up of reserve wines. The cépages is eighty percent pinot meunier and ten percent each of chardonnay and pinot noir. It was disgorged in March of 2024, after six years aging sur latte and finished with a dosage of five grams per liter. The wine delivers a refined aromatic constellation of apple, nectarine, pâtissière, a lovely base of chalky soil tones, a whisper of smokiness and a lovely topnote of meunier floral scents. On the palate the wine is crisp, full-bodied, focused and complex, with a fine core of fruit, lovely soil undertow, refined mousse and a long, crisp and beautifully balanced finish. This is a lovely NV. 2024-2045.*

**92 pts**—John Gilman, View from the Cellar, September-October 2024