



THIERRY FOURNIER BLANC DE BLANCS CHARDONNAY

certified sustainable (HVE & VDC)

The Fournier family began making wine in the 1930s in Festigny, a small village in the Marne Valley long celebrated for Pinot Meunier. Thierry joined his grandfather in 1983 and grew the domaine to just over 37 acres across 11 villages. Sons Maxime and Julien joined him in 2020, and they rebranded with a new logo of a braid, symbolizing family ties, movement and topography. In terms of change, there is a lot of good movement afoot chez Fournier.

VINEYARD



- Site:** Selected parcels of Chardonnay in Oeuilly in the Marne and in Nesle-le-Reponds deep in the Flagot Valley. Its amphitheater-like shape gives its vines exposure to the north, south and east.
- Soil:** Soils are chalkier than in the greater Marne Valley, which gives Meunier more precision and class than Meunier grown in the greater Marne's clay-rich soils.
- Vines:** Vines average 45 years of age. Viticulture is certified HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne). Hand harvested.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Blended with ~20% reserve wine (in short base years the percentage increases) from a perpetual stock and rests on its lees in bottle 18-24 months. The lot number gives the base vintage.
- Dosage:** 3 g/l.
- Production:** 4,100 six-packs
- Profile:** A rich, round style of Chardonnay. Explosive nose of orchard fruit with long, round yet incisive flavors.
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