



THIERRY FOURNIER MILLÉSIME 2018

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:** Most of the vines for this wine are in the family base of Festigny in the small valley of Flagot behind the first row of hills flanking the Marne to the south. 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:** The family's finest parcels of Chardonnay, averaging 45 years of age. Viticulture is certified HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne). Hand harvested.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Élevage in steel over winter, bottled en tirage in April 2019 and disgorged in December 2023. Dosage of 4g/l.
- Production:** This is the domaine's first vintage wine, made at the wish of the new generation. 2,500 six-packs.
- Profile:** Mineral with citrus and floral notes. Crisp and textured.
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