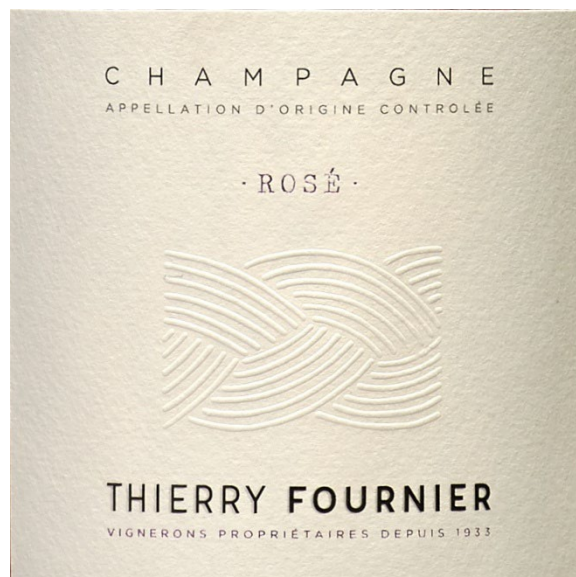


Champagne Thierry Fournier Festigny



Rosé NV

Thierry Fournier's new release of his non-vintage Brut Rosé is from the base year of 2022 and was disgorged in July of 2024. The wine is made entirely from pinot meunier, with five percent of the wine being still red wine from this variety. Fully half the cuvée is composed of reserve wines from their perpetual reserve solera and it was finished with a dosage of six grams per liter. The wine offers up bright and complex bouquet of wild strawberries, tangerine, a hint of rhubarb, chalky soil tones, a touch of caraway seed and a lovely floral topnote. On the palate the wine is crisp, bright and full-bodied, with a lovely core of fruit, good foundation of soil, elegant mousse and a long, complex and very well balanced finish. The Fournier family purposefully gives this wine a short time on its fine lees to enhance its freshness on the palate, which it shows off in spades. Lovely juice. 2025-2050.

92 pts—John Gilman, View from the Cellar, January-February 2026