



THIERRY FOURNIER RÉSERVE NV

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:** The family is based in Festigny, deep in the small Flagot Valley just behind the first row of hills flanking the Marne to the south, and its vines are in or just around the 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:** 37 acres of vines averaging 45 years of age. Hand harvested. Viticulture is certified HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne) and nearly four hectares have been transitioned to fully organic.
- Varieties:** 70-80% Pinot Meunier with roughly equal amounts of Chardonnay and Pinot Noir depending on the base vintage.

CELLAR

- Vinification & Aging:** Blended with 40% reserve wine from a perpetual stock and aged on its lees in bottle for up to four years before disgorgement. The lot number gives the base vintage. Dosage is 3-4 g/l depending on base vintage (see back label for exact figure)
- Production:** The domaine's flagship, representing its vineyard make-up by variety and representing half of its production. 4,000 six-packs.
- Profile:** Beautifully mature, thanks to the lovely reserve wine. Full-bodied, chalky and long.