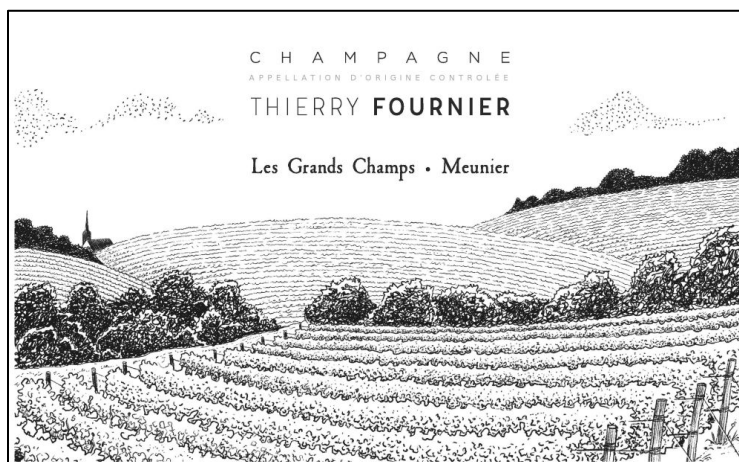


Champagne Thierry Fournier Festigny



Les Grands Champs Meunier Millésime

This is the first single vineyard bottling made by the Fournier family, hailing from the 2020 vintage, which was the first that Thierry's son Julien joined the family domaine full time. The wine is made entirely from pinot meunier. The vins clairs for this bottling were raised in a fifty-fifty blend of stainless steel tanks and used Burgundy casks. It was disgorged in October of 2024, after three and a half years aging sur latte. The finishing dosage for the debut vintage of Les Grands Champs was three grams per liter. The wine offers up a superb bouquet of apple, white peach, chalky soil tones, bread dough, raw almond, lovely meunier floral tones and just a whisper of oak. On the palate the wine is crisp, full-bodied, focused and complex, with a lovely core, excellent soil signature, elegant mousse and a long, beautifully balanced and nicely precise finish. This is still a youthful bottle, but it is certainly accessible today and is only going to get better with some further bottle age! An impressive first single vineyard effort from the Fournier family! 2026-2055.

93 pts—John Gilman, View from the Cellar, May-June 2026