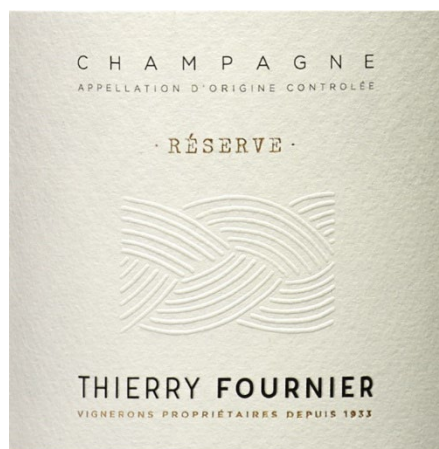


Champagne Thierry Fournier Festigny



Réserve Extra Brut NV

Thierry and Julien Fournier's "Réserve" bottling of non-vintage Extra Brut is from the base year of 2022 and is composed from a blend of eighty percent pinot meunier and ten percent each of chardonnay and pinot noir. Fully fifty percent of the blend is composed of reserve wines this year. The wine was disgorged in January of 2026, after three years aging on the fine lees and finished with a dosage of four grams per liter. The wine's bouquet is bright and refined, offering up a lovely blend of white peach, bread dough, chalky soil tones, a touch of raw almond and a potpourri of meunier's beautifully subtle floral tones. On the palate the wine is crisp, full-bodied and complex, with a lovely core of fruit, excellent soil signature, elegant mousse and impeccable balance on the long, precise and very classy finish. This is simply outstanding non-vintage Brut! 2026-2055.

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

Medium yellow gold. This Champagne reveals its Marne Valley/Pinot Meunier roots with its lush, ripe fruit. Very flavorful with stone fruit and leesy, bread dough notes, it opens clean and crisp. A perfect brunch wine to have with a variety of egg dishes. A 2016 base blend of 80% Meunier, 10% Chardonnay and 10% Pinot Noir with 40% perpetual reserve. Dosage 5 g/L. Disgorged November 2023. 12% alc. From a 5th generation grower based in Festigny in the Flagot Valley with 15 ha of vineyards planted predominantly to Meunier and spread over 11 communes.

93 pts—International Wine Review, December 2024