Thierry Fournier Rosé 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: Seven acres of vines 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. The remaining 30 acres are from the communes neighboring Festigny.

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: Pinot Meunier.

CELLAR

Vinification & Aging: Blended with 70% reserve wine from a perpetual stock with a short tirage of 15 months to emphasize freshness. 5% of the still red wine is vinified in oak. The lot number gives the base vintage.

Dosage: 5-6 g/l depending on the vintage.

Production: 1,600 six-packs depending on the vintage.

Profile: Delicious! Mature yet so fresh, with a linearity of red fruit.