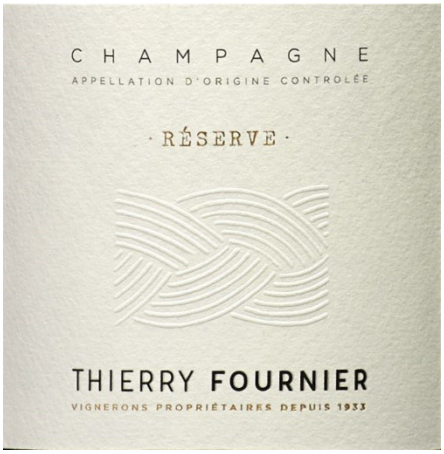
# Champagne Thierry Fournier
# Festigny




## Réserve Extra Brut NV

*(80% meunier, 10% chardonnay, 10% pinot noir, disgorged January 2026, dosage 4 g/L). Prominent petrol and quinine nuances are present on the citrus-suffused, yeasty and green apple-scented nose. There is very good volume to the generously proportioned and rich flavors that are supported by a substantial mousse that isn't particularly refined but it complements well the lingering finish that is borderline rustic and drinks, from a dryness perspective, about like the stated dosage would suggest.*

**90** pts–Allen Meadows, Burghound #104, October 2026

*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