Champagne Thierry Fournier Festigny

The Wines

- *Réserve Extra Brut NV*: 70-80% Meunier with Chardonnay and Pinot Noir. The Réserve is the domaine's flagship, with a blend mirroring its vineyard makeup and representing half of its production. It's blended with 40% reserve wine from a perpetual stock and rests on its lees in bottle for up to 5 years before disgorgement. Beautifully mature upon release, this is a full-bodied, chalky, and long Champagne. Julien and Maxime have been decreasing the amount of dosage from 5 g/l down to (with the 2023 base vintage) 3 g/l. Production averages 25,000 bottles.

- *Blanc de Blancs Extra Brut NV*: Chardonnay. From parcels in Oeuilly in the Marne and Nesle-le-Reponds deep in the Flagot Valley. The clay soils in these communes are deeper than those found along the Côte des Blancs, making for a richer style of Chardonnay. This rests roughly two years on its lees in bottle and is given 3-4 g/l of dosage at disgorgement.

- *Rosé Brut NV*: A 100% Meunier wine, including the 5% of still red wine from barrel. This is an intentionally short *tirage* of 15 months to emphasize freshness. Two-thirds of the blend is from their perpetual reserve stock. Osage is 5-6 grams depending on the base vintage; lot number gives the base vintage.

- *Millésime 2018*: Chardonnay. This is the domaine's first vintage wine, made at the wish of the new generation. From their best parcels of Chardonnay, most of which are in Festigny.

- *Les Grands Champs*: A blanc de noir Champagne from Meunier grapes planted in 2002 in Les Grands Champs, a lieu-dit in the commune of Leuvrigny, just north of Festigny where the Fourniers have 0.88 of an acre of vines. Half of this was raised in neutral 228 and 350L Burgundian barrels and half in steel over winter and bottled *en tirage* in April, to rest on its lees for a minimum of three years before disgorgement. The first production from vintage 2020 saw 2,800 bottles. Dosage: 3g.