Thierry Fournier Blanc de Blancs Chardonnay

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: Selected parcels of Chardonnay in Oeuilly in the Marne and in Nesle-le-Reponds deep in the Flagot Valley. Its amphitheater-like shape gives its vines exposure to the north, south and east.

Soil: The clay soils in these communes are deeper than those found along the Côte des Blancs, making for a relatively more opulent style of Chardonnay.

Vines: Vines average 45 years of age. Viticulture is certified HVE (High Environmental Value) and VDC (Sustainable Viticulture in Champagne). Hand harvested.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: The élevage takes place over winter in tank with ~10% in barrel. The wine is then blended with ~20% reserve wine (in short base years the percentage increases) from a perpetual stock and rests roughly two years on its lees in bottle. The lot number gives the base vintage.

Dosage: 3-4 g/l at disgorgement.

Production: 4,100 six-packs

Profile: A rich, round style of Chardonnay. Explosive nose of orchard fruit with long, round yet incisive flavors.