Champagne Philippe Fourrier Blanc de Noir



COUNTRY: France REGION: Champagne

APPELLATION: Champagne CEPAGE: 100% Pinot Noir ALCOHOL BY VOLUME: 0.0%

THE STORY

After having mastered the effervescence and the development of this prestigious wine, André Fourrier was the first winemaker to produce his own champagne in Baroville in the early 20th century. Recognizing this exceptional heritage, Philippe and Brigitte, decided to continue writing the story of Champagne Fourrier and have passed on the respect of Champagne's values and traditions to their three children, Julien, Stephanie and Mathilde, who today are deeply inspired to pursue this beautiful adventure.

THE ADJECTIVES

OVERALL: Rich and concentrated

AROMAS / FLAVORS: Pink grapefruit, hazelnut,

florals, strawberry, red apple, rose hip

MOUTHFEEL: Fresh and crisp

THE SELLING POINTS

AWARDS: 91pts James Suckling, 91pts Wine

Enthusiast

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Shellfish. Fried Food. Washed-Rind

Cheeses



