

Champagne Philippe Fourrier Blanc de Noir

THE FACTS

COUNTRY: France
REGION: Champagne
APPELLATION: Champagne
CEPAGE: 100% Pinot Noir

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

