
DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2013 MONTAGNE - BOUZY, GRAND CRU

WINERY

Born in Champagne in a grower's family, Juliette Alips rapidly found her passion. With the mentorship of her close cousins, Raphaël and Vincent Bérêche, she discovered and learned all the ins and outs of producing champagne, from farming, to vinification, tasting and blending. Now, with the help of her two cousins, she is starting this new adventure with Domaine Les Monts Fournois. Located in the north part of the Montagne de Reims, in the sub-area called La Grande Montagne, the Premier Cru Les Monts Fournois will be the focus of the domaine.

WINE

Le Domaine les Monts Fournois is presenting here this cuvée after a rigorous and precise search for the best terroirs of Premier and Grand Crus in Champagne. With these wines we would like to highlight the real expression of a terroir, a varietal and a vintage. These Crus have been sélectionnés by Juliette Alips and her cousins Raphaël & Vincent Bérêche.

VINEYARDS

Bouzy is located in a favorable position on the south side of the Montagne de Reims hill. The vineyards are planted mostly to Pinot Noir on south facing slopes.

VINTAGE NOTES

Rather late harvest, but good quality. The grapes were picked in October. 2013 confirms the idea that great vintages are born in October.

CRUS SÉLECTIONNÉS

After Juliette and her cousins select the cuvée by blind tasting with a broker, the family will purchase the entire lot of Champagne from the producer. Juliette will then proceed with a series of disgorgement and liqueur d'expédition in the cellar using Rectified Concentrated Must (RCM) for its homogenous and neutral flavors, in order to highlight the terroir. Once the dosage has been made, the samples will return to the cellar for 6 months before being released to the market.

TASTING NOTES

A delicate, elegant nose characterizes this Bouzy Grand Cru. The terroir's southern exposure adds complexity. Autumnal notes blend power and freshness, thanks to an equal mix of Chardonnay and Pinot Noir. The resulting balance is magnificent. A beautiful interplay of dried fruit and exotic zest notes unfolds. Unctuous and reassuring on the palate, this wine boasts both flesh and character. The final texture reveals a chalky clay terroir. It's a fine testament to the 2013 vintage—fleshy yet fresh.



VINEYARD

Region:	Champagne
Sub-region:	Montagne de Reims
Village:	Bouzy, Grand Cru
Soil:	Chalk and clay
Exposure:	South-facing
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	50% Chardonnay, 50% Pinot Noir
Malolactic	
Fermentation:	100%
Tirage:	June 20, 2014
Aging:	11 years on the lees
Disgorgement:	November 2024 - "Fruit day"

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	4.42 g/L
Dosage:	2.3 g/L