

DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2013 VALLÉE - Aÿ, 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 Bérèche, 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 Bérèche.

VINEYARDS

Aÿ is the most historically esteemed Champagne village, for the exceptional quality of its wine. Sunny and chalky, Aÿ reflects the junction of different soils, chalky and rocky, generally south facing. Aÿ is a unique appellation with various folds, exposition and elevations in its landscape as well as its proximity to the Marne River.

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 de tirage trials 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

This 2013 bears elegant witness to a great Pinot Noir terroir; Aÿ. The first nose is fine and delicate, then reveals the power of the terroir. Aÿ is high, Aÿ is great. The delicacy of fresh flowers mingles with fine notes of gunflint, revealing the rock, then the power of the soil. Aromas of smoky chalk emerge, the complexity is great due to the full maturity of the 2013 vintage.



VINEYARD

Region:	Champagne
Sub-region:	Vallée de la Marne
Village:	Aÿ Grand Cru
Soil:	Chalk, with rocks
Exposure:	South facing
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	85% Pinot Noir, 15% Chardonnay
Malolactic	
Fermentation:	100%
Aging:	9 years on the lees
Tirage:	April 18, 2014
Disgorgement:	October 2023 - "Fruit day"

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	4.5 g/L
Dosage:	2.3 g/L