

DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2013 MONTAGNE - RILLY LA MONTAGNE, PREMIER 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

Just west of Ludes and Mailly, Rilly la Montagne is known for producing all three of the main Champagne varieties over more fractured and varied terrain with folds in the landscape, on north 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 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

The first nose is deep and intensely fruity. Freshness and purity quickly give way to fine golden notes, like a pastry. The balance is evident. The Premier Cru terroir of Rilly la Montagne is well represented by the well-balanced limestone structure. A few notes of candied oranges precede a coated, and very long finish.



VINEYARD

Region:	Champagne
Sub-region:	Montagne de Reims
Village:	Rilly la Montagne Premier Cru
Soil:	Chalky, slightly sandy
Exposure:	North facing
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier
Malolactic Fermentation:	100%
Aging:	10 years on the lees
Tirage:	July 23, 2014
Disgorgement:	October 2023 - "Fruit day"

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	4.7 g/L
Dosage:	3.4 g/L