
DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE



2017 CÔTE - CRAMANT, 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

The Cramant Grand Cru, in the Côte des Blancs south-southeast of Épernay, spans just 351 ha and is planted almost entirely to Chardonnay (99.9%), with only trace Pinot Meunier. Its Champagnes are typically creamier, more concentrated, and strongly mineral-driven than those from nearby Grand Crus with different exposures.

VINTAGE NOTES

The year 2017 presented challenges for Pinot Noir, which was affected by rot, while Chardonnay was able to better reveal the vintage's potential, giving rise to wines of remarkable aromatic richness and balanced structure. 2017 produced harmonious, refined, and approachable Chardonnay-based Champagnes, embodying both elegance and immediate pleasure.

CRUS SÉLECTIONNÉS

After Juliette and her cousins select the cuvée by blind tasting, and 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 nose is mature and expressive, with buttery brioche, candied fruit, and a touch of pineapple, evolving into notes of morel and roasted coffee. The palate is precise and caressing, defined by chalky salinity and ripe Cramant character. Open and approachable, it offers immediate pleasure with balance and delicacy.

VINEYARD

Region:	Champagne
Sub-region:	Côte des Blancs
Village:	Cramant Grand Cru
Soil:	Chalk and clay
Exposure:	South / Southeast
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Malolactic	
Fermentation:	100%
Tirage:	June 16, 2018
Aging:	7 years on lees
Disgorgement:	June 2025 - "Fruit Day"

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	3.74 g/L
Dosage:	3.5 g/L