
DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2016 MONTAGNE - VERZY, 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 Bêrêche, 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 Bêrêche.

VINEYARDS

The Verzy Grand Cru is located on the slope of the Montagne de Reims, Southeast of the town of Reims. Most of the vineyards are on north-facing slopes and are planted mainly to Pinot Noir. Verzy was promoted from Premier Cru to Grand Cru in 1985 alongside Chouilly, Oiry, Oger, and Le Mesnil sur-Oger.

VINTAGE NOTES

2016 was a rare, exceptional vintage shaped by severe challenges—hail, frost, and mildew—followed by a heatwave that accelerated harvest and concentrated already ripe, partially desiccated fruit into small, flavor-packed berries. The result is remarkably structured, intense, powerful, and concentrated Champagne with distinctive rarity and character.

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

Beautifully mature, it shows plum, greengage, and stone fruit with jasmine, dried fruit, and hazelnut complexity. The palate is fresh yet powerfully structured, finishing on chalky salinity and a subtle gentian-like bitterness. Precise and age-worthy, the 2016 blend of Pinot Noir and Chardonnay is seamless in its harmony.



VINEYARD

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

WINEMAKING

Varietals:	50% Chardonnay, 50% Pinot Noir
Malolactic Fermentation:	100%
Tirage:	May 15, 2017
Aging:	8.5 years on the lees
Disgorgement:	November 2025 - "Fruit day"

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	4.42 g/L
Dosage:	4 g/L