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# DOMAINE LES MONTS FOURNOIS

## VIN DE CHAMPAGNE - LUDES - MARNE

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### CÔTE - AVIZE, GRAND CRU, NV DE LUXE

#### 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

This Blanc de Blancs is crafted from two prized parcels in Avize Grand Cru—Les Barbettes and Les Maladrieres—bringing depth and quiet distinction to the blend. The wine spent over four years resting on tirage, beginning June 23, 2021, and was disgorged in November 2025, allowing time to develop harmony, finesse, and a polished, confident character, designed for elevated by-the-glass enjoyment.

#### VINEYARDS

The village of Avize, situated southeast of Épernay in the heart of the Côte des Blancs, is defined by deep chalk and limestone soils formed from ancient seabeds. These highly porous soils regulate water naturally and encourage

deep root systems, imparting precision, tension, and a distinctive saline minerality that give Avize Grand Cru Chardonnay its celebrated purity and longevity.

#### WINEMAKING

After Juliette and her cousins select the cuvée by blind tasting, 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

A noble reduction opens to mandarin and orange zest with buttery pastry from refined autolysis. Already harmonious, it shows early maturity through precision. The palate is taut and incisive, finishing with a chalky minerality that marks Avize's shallow terroir. This cuvée is both refreshing and elegant, with a profound sense of unity — a hallmark so characteristic of Avize's great terroirs. It is a wine of precision and freshness, that is both approachable and distinguished.

A Champagne that fully expresses the typical unity of Avize: a seamless continuity from start to finish, where purity, straightness, and luminosity harmonize with natural ease.



#### VINEYARD

Region:	Champagne
Sub-region:	Côte des Blancs
Village:	Avize, Grand Cru
Parcels:	“Les Barbettes” and “Les Maladrieres”
Soil:	Chalk
Eco-Practices:	Sustainable

#### WINEMAKING

Varietals:	100% Chardonnay
Malolactic	
Fermentation:	100%
Aging:	4 years on the lees
Tirage:	June 23, 2021
Disgorged:	November 2025

#### TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	4.44 g/L
Dosage:	3.5 g/L