
DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE

2013 MONTAGNE - VERZENAY, 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 village of Verzenay is located north in the Montagne de Reims, it is in the middle of the slope between two hills. Most vineyards in the region are north facing, with some also east and west facing, and the majority are planted to Pinot Noir.

VINTAGE NOTES

The 2013 harvest, late and carried out in October, yielded grapes of exceptional quality. This vintage confirms that great wines are often born under the October sun. It is distinguished by its elegant balance, delicate freshness, and remarkable aging potential.

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

Verzenay 2013 combines freshness and classic elegance, opening with subtle autolytic notes of ripe wheat and fresh baguette, then apple, pear, and hints of linden and anise. The palate turns gently honeyed yet remains vibrant, with a chalky, clay-limestone texture. Citrus zest lifts a vertical, lingering finish, highlighting the wine's poise and aging potential.



VINEYARD

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

WINEMAKING

Varietals: 80% Pinot Noir;
20% Chardonnay
Malolactic Fermentation: 100%
Tirage: May 20, 2014
Aging: 11+ years
Disgorgement: November 2025 - "Fruit day"

TECHNICAL DETAILS

Alcohol: 12.5%
Total Acidity: 5.31 g/L
Dosage: 4 g/L