
DOMAINE LES MONTS FOURNOIS

VIN DE CHAMPAGNE - LUDES - MARNE



CÔTE - CHOUILLY, 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

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

Located in the northern part of the Côte des Blancs, Chouilly is exemplary when it comes to finesse, and elegance. The harmony is remarkable, the balance almost perfect. With its spring-like, almost clove-like notes, this blanc de blancs is both chic and gourmand. The south-east exposure gives it a reassuring golden character and a lovely golden richness.

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 palate on the NV Côte Grand Cru Chouilly is characterized by a delightful greediness, offering a luxurious mouthfeel that immediately captivates the senses. The wine's effervescence is showcased through fine, airy bubbles that dance across the tongue, creating a delicate and sophisticated texture. This refreshing quality seamlessly transitions into a pronounced chalky texture, a hallmark of the Grand Cru terroir. The chalkiness imparts a distinct minerality, adding depth and complexity to the overall tasting experience, and serving as a testament to the wine's prestigious origin.

VINEYARD

Region:	Champagne
Sub-region:	Côte des Blancs
Village:	Chouilly, Grand Cru
Soil:	Chalk
Exposure:	South East-facing
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Chardonnay
Malolactic Fermentation:	100%
Tirage:	June 29, 2020
Aging:	5 years on the lees
Disgorgement:	November 2024 - "Fruit day"

TECHNICAL DETAILS

Alcohol:	12.5%
Total Acidity:	4.18 g/L
Dosage:	5.6 g/L