

Fournaise-Dubois | Blanc de Blancs Millésime

Brut | Crugny, Vallée de l'Ardre 'The Jewel' of the Champagne Fournaise Dubois range...



- **Dosage:** 6.5 gr/l Ageing 4 years on lees
- Vinification: 50% oak barrels, 50% thermo-controlled vat
- 100% Chardonnay pneumatic membrane press juice produced solely from first press (tête de cuvée) Malolactic fermentation
- **Eye:** A robe of pale gold perfected with brilliant reflections and slight green reflections. A generous foam with light fine bubbles
- Nose: Opens with a delicate scent of candied fruits, white peaches, pear, flowers, and acacia – maturity is expressed through aromas of honey, hazelnut, almond, followed by light notes of toast, flint
- Mouth: Generous with warm, round and dense palate sensations.
 Experience notes of candied citrus and honey harmoniously mingling with vanilla followed by butter and brioche aromas. A long elegant finish, slightly lemony with a delicate touch of spices
- **Food Pairing:** Perfect for a refined aperitif or to go with millefeuille of salmon, scallops, shellfish or fish

The Grower

Fournaise Dubois is a family-owned sustainable Champagne Grower situated in Crugny, 25km west of Reims.

The family vineyard in the heart of Ardre valley of stretches over 9 hectares - 4 hectares of Chardonnay, 4 hectares of Pinot Meunier and 1 hectare of Pinot Noir.

The Terroir

Implanted in "Coteaux", the vines find a rich fertile earth thanks to a sub-calcareous soil covered with a fine strain of clay. In Champagne the vines highly benefit from the oceanic influence and the low temperatures which leads to a slow and moderate maturation of the berries. The juices present the fundamental characteristics of champagne wines: finesse and freshness. On this family vineyard it is the nature of the land that guides the selection of the most suitable grape varieties.



