

MAISON FONDÉE EN 1847
CHAMPAGNE
PHILIPPE FOURRIER
BAROVILLE



Réserve - Brut

Freshness and Intensity

Grape varieties : 60% Pinot Noir and 40% Chardonnay

Ageing : 4 years

Dosage : brut - 7 g/l

Colour : pale yellow colour a beautiful brightness

Nose : it expresses attractive and fruity notes of candied citrus fruits, buttered nuts with a toasted touch.

Palate : an attack on an iodine note evolving into flavors of gingerbread, butter and mandarin. The whole is carried by a lovely freshness.

Finish : a pleasant and persistent finish.

Awards

- 90/100 by Andreas LARSSON 2023 - Best Sommelier in the World
- 90/100 by James SUCKLING 2023
- 93/100 by Aaron BRASHER 2023 - Huon HOOKE The Real Review
- COMMENDED Medal - INTERNATIONAL WINE CHALLENGE 2023
- GOLD Double Medal Japan Women's Wine Awards 2023
- 1 STAR - GUIDE HACHETTE DES VINS 2023
- 91/100 WINE ENTHUSIAST 2022
- 15,5/20 GAULT & MILLAU 2022
- 16,5/20 by Jancis ROBINSON 2022

**"A cuvée with a great delicacy.
An elegant Champagne !" Jancis Robinson**



Gencods :

- Half-bottle : 3 521 670 000 512
- Bottle : 3 521 670 000 154
- Magnum : 3 521 670 000 529



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