

# Champagne Philippe Fourrier Blanc de Noir

## THE FACTS

COUNTRY: France  
REGION: Champagne  
APPELLATION: Champagne  
CEPAGE: 100% Pinot Noir  
ALCOHOL BY VOLUME: 0.0%

## THE STORY

After having mastered the effervescence and the development of this prestigious wine, André Fourrier was the first winemaker to produce his own champagne in Baroville in the early 20th century. Recognizing this exceptional heritage, Philippe and Brigitte, decided to continue writing the story of Champagne Fourrier and have passed on the respect of Champagne's values and traditions to their three children, Julien, Stephanie and Mathilde, who today are deeply inspired to pursue this beautiful adventure.

## THE ADJECTIVES

OVERALL: Rich and concentrated  
AROMAS / FLAVORS: Pink grapefruit, hazelnut, florals, strawberry, red apple, rose hip  
MOUTHFEEL: Fresh and crisp

## THE SELLING POINTS

AWARDS: 91pts James Suckling, 91pts Wine Enthusiast  
SUSTAINABILITY: Certified Sustainable  
PAIRINGS: Shellfish, Fried Food, Washed-Rind Cheeses

