



CHAMPAGNE
C.H. FOURNAISE
ARTISAN VIGNERON
À VANDEUIL DEPUIS 1956

Cuvée Éléance

MINERAL ET RAFFINEE

Blend

This Vintage is only composed with our best chardonnay grapes(?), each 30% vinified in barrels of oak or acacia

Le Millésime 2021:

Vintage, Matured, Elegant.

Our Éléance 2021 cuvée is a champagne of character, produced exclusively from the 2021 vintage—a harvest marked by maturity and balance.

Its long ageing in the cellar gives it volume, a fine mousse, and subtle complexity.

Both intense and precise, this cuvée speaks to those who appreciate gastronomic champagnes.



Tasting:

The nose is generous, with notes of white peach, hazelnut, and a touch of white flowers.

On the palate, it is rich and expressive: candied citrus mingles with vanilla, leading to a long, persistent finish with delicate spicy notes.

Four years of ageing allow it to harmonise beautifully while remaining very fresh.

Drinking occasions

A L'APERITIF : servir à 7-8 °C

À TABLE : servir à 10 - 12°C.

Food and wine pairings :

Plaisir simple : un beau plateau d'huîtres, de coquillages et crustacés. Financiers chèvre-courgettes-pignon de pin.

Moment de détente : Blanquette de veau. Spaghetti aux crevettes et à la citronnelle.

Haute couture : Saint Pierre grillé, riz de Camargue aux amandes