

CHAMPAGNE THIÉNOT CUVÉE BRUT



Chardonnay, Pinot Noir and Pinot Meunier. Pale yellow hue with gold highlights. Intense and fresh on the nose with hints of fresh tree fruits, such as apple and quince. On the palate, a beautiful balance between orchard fruit and light toasty aromas which bring a crispy sensation. Magnificent balance and a lingering finish. A perfect aperitif. Pairs beautifully with oysters, shellfish or fish tartare.

Pinot Noir (Sermiers, Aÿ, Avenay-Val-d'Or, Verzenay, Mailly-Champagne), Chardonnay (Vertus, Avize, Bergère-Les-Vertus) and Pinot Meunier (Janvry). 20% from Grands Crus & 33% from Premiers Crus. Reserve wines account for 30% of the blend. Cellar-aged for 4-8 years to attain its finest expression.

With almost 20 years' experience as a wine broker in Champagne, Alain Thiénot had acquired an in-depth knowledge of the vineyards, having scoured the hillsides for the rare & exceptional, in the constant quest for wines that revealed the finest expressions of each Cru vineyard. It was from this that he sowed the seeds of a dream, to establish his own Champagne House, which takes real nerve when the first were begun more than three centuries ago. In 1985, he developed his project & launched his eponymous Champagne House; a precision-managed adventure & a challenge that paid off, Champagne Thiénot has found its place among the greatest Champagne Houses, favoring quality over quantity & creativity over traditionalism.

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Tasting Note:

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Chardonnay, Pinot Noir & Pinot Meunier. Intense & fresh aromas of apple & quince; flavors of orchard fruit & light toasty aromas which bring a crispy sensation; magnificent balance & a lingering finish.

Shelf Talker:

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