

CHAMPAGNE THIÉNOT CUVÉE BRUT ROSÉ



Chardonnay, Pinot Noir and Pinot Meunier. A subtle pale pink, soft and delicate. Fresh and light aromas of cherry, redcurrant and raspberry with a touch of strawberry. Flavors of citrus and grapefruit with a delicious, sour finish. Great lightness, elegance and finesse. A good aperitif Champagne, this wine goes wonderfully with tapas, little sweet tomatoes or stuffed artichoke. It also pairs well with light, fruity desserts such as strawberry or fruit salads.

Mainly Chardonnay (Sézane, Vertus, Nogent l'Abbesse, Bassuet) with Pinot Noir (Sermiers, Aÿ and 7% are red wines produced from des Riceys) and Pinot Meunier. Reserve wines account for 20% of the blend. Aged 3 years in the Thiénot cellars at rue des Moissons.

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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Shelf Talker:

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