



Champagnes & Châteaux

QUALITY SINCE 1989

THIENOT BLANC DE BLANCS NV

"A cuvée which expresses, simply and cheerfully, the nobility of Chardonnay. A natural tribute to this wonderful grape variety ambassador of freshness and finesse, pillar of the style of the House. " **N.Uriel, Cellar Master**

The idea behind the Cuvée Thiénot Brut Blanc de Blancs is that of a handover between two Cellar Masters, a four hand partition between Laurent Fédou and Nicolas Uriel, the transmission of a unique know-how from a master to his pupil.

Beautiful interpretation of great chardonnays, the two maestros have developed an original wine that celebrates the delicious and joyful characteristics of this variety.

This new Cuvée refines and completes the classic range of the House in a style of its own around freshness, fruit and the finesse

Grape: 100% Chardonnay

Vineyard & Vinification Note: The House has selected the finest Chardonnays mainly from Crus d'Avize, Villers-Marmery, Vertus and Vitryat. Avize and Vertus offer the straight and sharp character of Grands Crus while Villers-Marmery Chardonnays are more full-bodied and structure the blend. As for the grapes from Vitryat, they bring the cheerful and delectable side to the wine
4 years ageing in Thiénot cellars at Rue des Moissons

Tasting Note:

Light and bright yellow in colour with some subtle green reflections. The nose is dominated by notes of lemon and orange blossom, typical of great chardonnays.

The palate, tight, has pastry notes and a remarkable length, revealing an elegant and generous wine.

Food Pairing:

A perfect Champagne for aperitif, this Blanc de Blancs is also a great partner to oysters, seafood, grilled fish and sushi.

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