



Champagnes & Châteaux
QUALITY SINCE 1989

THIENOT VINTAGE 2012

Thiénot Vintage is the unique interpretation of a prestigious year, and the fruit of a long, passionate crafting. A blend of Pinot Noir and Chardonnay, it embodies the finest expression of the character of the vintage, offering great aromatic complexity and unfailingly impressive freshness

Grape: 50% Chardonnay 50% Pinot Noir

Vineyard & Vinification Note:

7 years ageing in the cellars at Rue des Moissons

Tasting Note:

A light yellow appearance. The nose offers beautiful expressive notes of juicy ripe fruit (yellow peach, exotic fruits, mango, pineapple). On the palate, the balance is perfect between tension and roundness.

Food Pairing: Cuvée Thiénot Vintage can be enjoyed as a foodie aperitif with foie gras canapés and pairs beautifully with white meat



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