



Champagnes & Châteaux

QUALITY SINCE 1989

THIÉNOT ROSÉ NV

If one word alone could describe this wine, it would be elegance. A delicious wine with a distinctive, delicate aromatic style, it showcases Thiénot's exacting standards in crafting Champagne driven by red fruits, freshness and great finesse.

Grape: 45% Pinot Noir - 7% are red wines produced from old vines. 35% Chardonnay- 20% Pinot Meunier. Reserve wines account for 45% of the blend - It is a blend dedicated to Rosé Champagne. 4 years ageing at Rue des Moissons cellars, Reims

Tasting Note: Cuvée Thiénot rose is a subtle pale pink, soft and delicate and evoking the delicate scent of raspberries. Red fruit aromas on the nose, showing morello cherries, blackcurrants and mirabelle plum. The palate has a creamy and fine smooth feel, perfect balance between subtlety and body.

Jeb Dunnock: The NV Thienot Champagne Brut Rosé is outstanding and is 45% Pinot Noir, 35% Chardonnay, and the rest Pinot Meunier. It has beautiful strawberry, orange blossom, toasted bread and brioche notes to go with a medium-bodied, pure, elegant style on the palate. The acidity is nicely balanced, and it excels on its purity. The dosage is 10 grams per litre and everything is in the right place, with a great texture and a clean finish. It's well worth seeking out. **92 Points, March 2019**

James Suckling: Focused on fresh fruit, this blended rosé has dried, crushed roses on the nose with a chalky edge. The palate is built on acidity, showing neat, fresh pink grapefruit flavor. Super fresh. Drink now. **92 Points, September 2018**

Wine Spectator: Smoke and spring forest notes lead to white raspberry, licorice and toast notes in this creamy rosé Champagne, backed by sleek acidity. Well-knit, with a rich, citrusy finish. **91 Points, November 2017**

Food Pairing: 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



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