



Champagnes & Châteaux

QUALITY SINCE 1989

THIÉNOT ROSÉ NV (Origine Range)

A delicate hue, with the freshness and exuberance of fruit to make Thiénot Rosé a true homage to refinement and pleasure.

Grape & Vinification Note:

40% Pinot Noir - 50% Chardonnay- 10% Pinot Meunier.

Base Vintage 2017 (70%) Reserve wines (2016,2014) (30%)

Dosage: 8g/l - 100% malolactic fermentation.

Contain very low levels of sulphites (Pioneers of the 'jetting' method)
3 years ageing at Rue des Moissons cellars, Reims

Tasting Note: A beautifully soft pale pink. The nose presents notes of morello cherry, raspberry, blackcurrant as well as violet. Fresh and rich in the mouth, with delicate notes of red fruits and a lively mousse.

Job Dunnuck: 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 fresh and invigorating Rosé Champagne, this is perfect as an aperitif with gourmet tapas such as stuffed cherry tomatoes, and artichokes. It can also be enjoyed with a meal, to compliment white meat dishes, such as chicken with chorizo. And even with light desserts, such as fresh fruit salad, or strawberries.



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