



Champagnes & Châteaux
QUALITY SINCE 1989

THIENOT VINTAGE 2012 2 (Origine Range)

A subtle balance of richness and finesse, our Vintage is the expression of the characters of the great years, captured in true Thiénot style.

Grape & Vinification Note:

65% Pinot Noir - 25% Chardonnay - 10% Pinot Meunier
of which 18% Grand Crus and 47% Premier Crus
Montagne de Reims, Côte des Blancs, Avize and Chouilly

Dosage: 6 G/L

8 years ageing in the cellars at Rue des Moissons

Tasting Note:

Attractive straw-coloured hue with golden reflections. The nose is open, marked by ripe yellow fruits, baked lemon, bergamot, and cardamom. The mouth is full-flavoured and balanced with an exquisite mousse. Remarkable length on the finish.

Food Pairing:

A food Champagne par excellence, it goes perfectly with red meat or tasty fish, such as red mullet tartlets.



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