



Champagnes & Châteaux
QUALITY SINCE 1989

CHAMPAGNE THIENOT CUVÉE GARANCE 2011

“Garance” is the name of a plant from the rubiaceae family, whose roots were used in the past to produce a red dye, which is a bright, clear shade of red. So it is no surprise that Alain Thiénot offers his daughter a blend of the finest Pinot Noir from Montagne de Reims.

Cuvée Garance is proof indeed that the great Pinot Noir vineyards can escape the stereotype and skilfully combine power and elegance. Such is the philosophy of this unique blend full of character and charm.

Grape & Vinification Note:

100% Pinot Noir of which 50% Grand Crus and 50% Premier Crus

Base vintage : 2011

Dosage : 2g/l - 100% malolactic fermentation

Date of disgorgement: 04/2021 to 12/2021

Bottled: September 2012

Cellar ageing: 9 years in Thiénot cellars at Rue des Moissons

Tasting Note:

A magnificent intense golden colour. The nose is expressive and complex with notes of cedar, dried flowers and candied mandarin. The palate is full and round with lively effervescence and exceptional length.

Food Pairing:

This full-bodied vintage can pair brilliantly with poultry such as Poulet de Bresse, or a fricassée of wild mushrooms.



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