



Champagnes & Châteaux  
QUALITY SINCE 1989

## THIENOT BLANC DE BLANCS NV (Origine Range)

A champagne in which the nobility of Chardonnay is simply and delightfully expressed. A natural tribute to this wonderful grape variety, the ambassador of freshness and finesse - pillars of the house style.

### Grape & Vinification Note:

100% Chardonnay

Base Vintage 2017 (55%) Reserve wines (2016, 2014, 2013) (45%)

**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:

The golden hue offers enticing, very clear reflections, light with hints of emerald. The nose is dominated by beautiful notes of citrus, lemon, and orange blossom. Sculpted and refreshing on the palate, offering a magnificent dynamic effervescence.

**Essi Avellan MW's Champagne Report :** A blanc de blancs made with Côte des Blancs and Montagne de Reims Chardonnay, this is aged some three years on yeast lees. Pale lemon-green colour. Overt, softly fruity nose with mild creaminess and smokiness wrapping the lemon and orchard fruit. The nicely intense palate has a pleasant fleshiness for a blanc de blancs. Succulent, purely fruity finish. A good effort for a 2017-based blend. **Drink: 2022-2028. 90 Points, August 2022**

### Food Pairing:

With its refined style, this 100% Chardonnay Cuvée will of course serve very well as an aperitif. It can also be paired with oily fish, such as grilled salmon with lemon oil.



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