



Champagnes & Châteaux

QUALITY SINCE 1989

THIÉNOT BRUT NV (Origine Range)

Assembling the Brut non-vintage means each year skilfully drawing the very best of Champagne Thiénot, translated into a joyful explosion of fresh fruit, to capture the spirit and balance of the Thiénot style.

Grape & Vinification Note:

35% Chardonnay, 45% Pinot Noir, 20% Pinot Meunier.

Dosage: 6g/l - 100% malolactic fermentation.

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

Tasting Note: Beautiful pale, silky golden colour. The nose is powerful and offers notes of orchard fruits, juicy peach, pear and yellow fruit. The palate is round, fresh, and balanced. It presents a beautiful and lively effervescence of great finesse.

Essi Avellan MW's Champagne Report :

Thiénot's brut is characterised by a high share of dark-skinned grapes, making it deeply fruity. Medium-deep lemon colour. The nose is rather rich and overt, with dark fruity and spicy tones taking the lead role. Roasted coffee, pepper, red apple, yeast, crystallised fruits and papaya. Full and supple, the palate bursts with fruit. The prickliness of the mousse brings on a certain feistiness. Fleshy and sweetly fruity, until the suitably dosed finish. **Drink: 2022-2028. 90 Points, August 2022**

Food Pairing: A refined aperitif champagne with lovely freshness, Thiénot Brut will go perfectly with oysters, fish tartare or marinated shellfish. And, by contrast, just as well with parmesan puff pastry twists.



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