

## CUVÉE GARANCE 2007

### A vintage Blanc de Rouges

« It is an elegant, complex and powerful wine which falls into the great styles of Champagnes of our House. »

Garance Thiénot

“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; an astonishing wine revealing unique character of power and finesse.

#### THE 2007 VINTAGE

The combination of an exceptionally mild winter, and a warm and sunny April promoted extremely early growth in the vines. From May to August, the weather alternated between sun, rain, hail and storms. The official picking date is fixed for 23rd August but most of the pickers prefer to wait until 2 September so that the vines benefit from as much sunshine as possible. It was well worth the wait as the grapes were in good health with a good balance of alcohol and acidity. The wine tasting the following spring revealed some deliciously fruity Pinots. Thiénot decided to make 2007 a vintage year.

#### TERROIR/BLEND

A blend of Vintage Pinot Noir - Blanc de Rouges – principally from Aÿ, Mailly-Champagne, Avenay-Val-d’Or.

Picked exclusively from Thiénot’s own vineyards.

#### CELLARS AGING

6 years in our cellars at Rue des Moissons

#### TASTING NOTE

The appearance is deep gold.

The bouquet is vividly intense, exuding notes of stewed yellow fruits, mirabelle plum and cedar.

On the palate, the champagne is fresh and generous, revealing a beautifully elegant and subtle wine with magnificent finish.

#### RECOMMENDED DRINKING OCCASION

This vintage would pair beautifully with a Bresse chicken or wild mushroom fricassée.



[www.thienot.com](http://www.thienot.com)

Champagne Thiénot - 4 rue Joseph Cugnot- 51500 Taissy  
Tel : (33) 3 26 77 50 10 - Email : [infos@thienot.com](mailto:infos@thienot.com)

