

CUVÉE THIÉNOT BRUT

This blend of the three classic Champagne grape varieties is the signature style of Thiénot, the epitome of finesse, fruit and freshness, offering spring-like notes, beautiful balance and a long finish. The House's great classic.

TERROIR/BLEND

- 45% Chardonnay
- 35% Pinot Noir
- 20% Pinot Meunier

Reserve wines account for 45% of the blend

CELLARS AGING

4 years in our cellars at Rue des Moissons

TASTING NOTE

Pale yellow hue with gold highlights. Persistent bead of bubbles with a creamy mousse.

Intense and fresh on the nose with hints of seeded fruit jam, apple and quince.

On the palate, the orchard fruit aromas unveil a fine and rounded wine with a long finish.

RECOMMENDED DRINKING OCCASION

Perfect for aperitif, cuvée Thiénot Brut pairs beautifully with oysters, shellfish or fish tartare.



www.thienot.com

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