

CUVÉE THIÉNOT ROSÉ

If one word alone could describe this wine, it would be elegance.

A delicious wine with a distinctive, delicate aromatic style, it showcases Thiénot's exacting standards in crafting Champagne driven by red fruits, freshness and great finesse.

TERROIR/BLEND

- 45% Pinot Noir

Of which 7% are red wines produced from old vines.

- 35% Chardonnay
- 20% Pinot Meunier

Reserve wines account for 45% of the blend

It is a blend dedicated to Rosé Champagne.

CELLARS AGING

4 years in our cellars at Rue des Moissons

TASTING NOTE

Cuvee Thienot rose is a subtle pale pink, soft and delicate and evoking the delicate scent of raspberries.

Red fruit aromas on the nose, showing morello cherries, blackcurrants and mirabelle plum.

The palate has a creamy and fine smooth feel, perfect balance between subtlety and body.

RECOMMENDED DRINKING OCCASION

A good aperitif Champagne, this wine goes wonderfully with tapas, little sweet tomatoes or stuffed artichoke. It also pairs well with light, fruity desserts such as strawberry or fruit salads.

