



CHAMPAGNE
THIÉNOT
À REIMS - FRANCE

Cuvée **IMMERSION 2015**

The warmth of balance

A unique vintage cuvée created to mark the 40th anniversary of the House, inviting you to discover "Le 3" — our new experiential wine tourism site in the heart of Reims. This cuvée finds its origin in the emblematic terroirs of the Côte des Blancs: Oger and Cramant.

These two Grands Crus each bring their own character and richness to the blend, offering a unique expression of the purity and elegance of Champagne Chardonnay.

BLEND

100% CHARDONNAY

100% Grands Crus

ALCOHOL BY VOLUME **12.5% vol**

TOTAL ACIDITY **4.6g/L**

NO. MAGNUMS **1000**

CHAMPAGNE BRUT

DOSAGE **6g/L**

PH **3,10**

BOTTLED **03/2016**

MALOLACTIC
FERMENTATION **0%**

AGE OF DISGORGEMENT

04/2025

Thanks to the great care given to our grapes and to the 'jetting' method (where wine displaces oxygen at disgorgement), which we have been using for 10 years and of which we were pioneers, our wines need contain very low levels of sulfites.

TASTING



A luminous pale gold, streaked with delicate coppery highlights.



A sun-kissed vintage revealing beautiful aromatic complexity, blending citrus, floral and candied citrus notes with more subtle hints of hazelnut and coffee. A bright, refined bouquet — both fresh and delicately toasted.



Its broad, saline freshness is perfectly balanced by fleshy intensity and a bitterness-free delicacy.

