



CHAMPAGNE
THIÉNOT
REIMS - FRANCE

Cuvée
Thiénot & Fefe Talavera

Special Release Collection

Highlighting the living world in this work, Fefe leads her audience into the deepest depths of an effervescent, nocturnal nature; a rich and multi-faceted world, like the delicate flavours of the Cuvée brut blend. This colour-rich work demands great finesse in its realisation, and is the perfect graphic depiction of Maison Thiénot's modern, confident style, focusing on Finesse, Fruit and Freshness.

BLEND

35% **CHARDONNAY**

45% **PINOT NOIR**

20% **MEUNIER**

of which 35% de Grands Crus and 20% Premiers Crus

BASE VINTAGE 2016 (BOTTLES FORMAT) 65%

RESERVE WINES (2012, 2013, 2014, 2015) 35%

CHAMPAGNE BRUT

DOSAGE 8G/L

PH 3,08

BOTTLED 07/2017

AGED 5 YEARS in the cellars at rue des Moissons

MALOLACTIC FERMENTATION 100%

SERVING TEMPERATURE 7/9°C

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



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.

FOOD & WINE PAIRING

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



Champagne Thiénot

4 rue Joseph Cugnot • 51500 Taissy
Tel : +33 (0)3 26 77 50 10

www.champagne-thienot.com
infos@thienot.com