

Thienot Brut

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 40% Pinot Meunier, 40% Pinot Noir, 20% Chardonnay

THE STORY

Now proudly presiding over the Champagne House established by their father in 1985, for Garance and Stanislas Thiénot, their every move is guided by the single-minded pursuit of cultivating the intrinsic spirit of the land.

For almost 20 years as a broker in Champagne, Alan Thiénot combed the region's rolling hills in search of only the finest grapes for prominent, centuries-old Champagne Houses, and year after year honed his knowledge of the Champagne region. His father had previously managed Champagne Irroy, while his grandfather, a glassmaker, crafted high-quality bottles.

THE ADJECTIVES

OVERALL: Fresh & Balanced

AROMAS / FLAVORS: Orchard fruits, juicy peach, pear, yellow fruit

MOUTHFEEL: Round & Lively

THE SELLING POINTS

PAIRINGS: A refined aperitif, or with oysters, fish tartare, marinated shellfish, parmesan twists

