

# Thienot Brut Rose

## THE FACTS

**COUNTRY:** France  
**REGION:** Champagne  
**APPELLATION:** Champagne  
**CEPAGE:** 50% Chardonnay, 40% Pinot Noir, 10% Pinot Meunier  
**WINEMAKING:** 70% base vintage, 30% reserve wines. 100% malolactic fermentation. 8g/L dosage. Signature 'jetting' method (where wine displaces oxygen at disgorgement) results in very low sulfite levels.  
**AGING:** 3 years



## 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 & Invigorating  
**AROMAS / FLAVORS:** Morello cherry, raspberry, blackcurrant, violet  
**MOUTHFEEL:** Rich with a lively mousse

## THE SELLING POINTS

A true homage to refinement and pleasure!  
**PAIRINGS:** Perfect as an aperitif or with gourmet tapas, chicken with chorizo, & even light desserts

