

Thienot Cuvee Alain

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 60% Chardonnay, 40% Pinot Noir

WINEMAKING: 100% malolactic fermentation. 6g/L dosage.

Signature 'jetting' method (where wine displaces oxygen at disgorgement) results in very low sulfite levels.

AGING: 12 years

ANNUAL PRODUCTION: 35,000 bottles



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: Complex & Expressive

AROMAS / FLAVORS: Fleshy yellow fruits, mango, dried flowers, lightly toasted bread

MOUTHFEEL: Suave with silky effervescence

THE SELLING POINTS

Complex, elegant, and gastronomic Champagne

PAIRINGS: Exquisite seafood such as grilled sea bass, or freshwater fish like Arctic char

