

Thienot Brut "Fefe"

THE FACTS

COUNTRY: France

REGION: Champagne

APPELLATION: Champagne

CEPAGE: 45% Pinot Noir, 35% Chardonnay, 20% Pinot

Meunier

WINEMAKING: 100% Malolactic Fermentation; Dosage: 8g/L

AGING: Aged 5 years in cellar

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: Finesse, Fruit and Freshness

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

THE SELLING POINTS

Collaborative celebration of artist Fefe & Garance Thiénot

PAIRINGS: Oysters, fish tartare, parmesan puff pastry twists

