

# 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

