



CHAMPAGNE  
**THIÉNOT**  
REIMS - FRANCE

## CUVÉE THIÉNOT VINTAGE 2012

Thiénot Vintage is the unique interpretation of a prestigious year and the fruit of a long passionate crafting. A blend of Pinot Noir and Chardonnay, it embodies the finest expression of the character of the vintage, offering great aromatic complexity and unfailingly impressive freshness.

### THE 2012 VINTAGE

The overall mild and dry winter presents a few episodes of frost without doing any damage. The beginning of spring goes smoothly and allows for a fairly early bud break. The following months present a climatic situation tormented by many spring frosts. Part of the vineyard is affected. The vine grows with delay and a high pressure of mildew and oidium. Finally, the warm and sunny weather that settles from July until the harvest, allows an ideal maturation of the few bunches but with a very nice balance of sugar/acidity and an excellent sanitary condition.

**TERROIR/BLEND** : 20% from Grands Crus and 60% from Premiers Crus

- 65% Pinot Noir (Tauxieres, Ay, Verzenay, Taissy & region of Epernay)
- 25% Chardonnay (Vertus, Villers-Marmery & region of Sezannais)
- 10% Pinot Meunier (Sermiers)

### AGEING

8 years in our cellars at rue des moissons.

### DOSAGE

6 g/L

### TASTING NOTE

The nose offers subtle citrus notes (grapefruit and ripe yellow lemon), mixed with expressive aromas of white fruits and finely floral.

The palate, gourmet and well-balanced, presents a fresh but unaggressive attack. The aromas of citrus and white fruits are found and reveal a slightly honeyed finish.



[www.thienot.com](http://www.thienot.com)

Champagne Thiénot - 4 rue Joseph Cugnot- 51500 Taissy  
Tel : (33) 3 26 77 50 10 - Email : [infos@thienot.com](mailto:infos@thienot.com)

