

Champagne Brut Rosé NV



“The Thiénot X Penfolds quartet is now complete awaiting ... a Thiénot X Penfolds Champagne Brut Rosé!”

“Ticks every box – Shouts Champagne / Showcases the finesse and understatement of Thiénot / A visual shimmering reflection of the colour of the Penfolds stamp!”

“4 years on lees, **90% 2016** base, **10%** reserve wine (**2015**). Only numbers!”

PETER GAGO

Penfolds Chief Winemaker

OVERVIEW

This non-vintage Champagne Brut Rosé marks the fourth wine released in Penfolds collaboration series with Champagne House Thiénot. In 2019, we re-ignited our love affair with France, a special place for Penfolds, and announced our inaugural Champagne partnership with Thiénot. Alongside Thiénot, a respected player in the world of Champagne, Penfolds first released three extraordinary Champagnes in 2019: A Chardonnay Pinot Noir Cuvée, and Grand Cru single-vineyard Blanc de Blancs and single-vineyard Blanc de Noirs, all from the exceptional 2012 vintage. With our first Champagne Brut Rosé release, we celebrate the shared mutual style and quality ambitions between Thiénot chef de cave Nicholas Uriel and Penfolds Chief Winemaker Peter Gago.

GRAPE VARIETY & REGION

30% Chardonnay	Nogent, Sézanne and Côte des Blancs
20% Pinot Noir	Vallée de l'Ardre (8%), Epernay and Côte des Bar
50% Pinot Meunier	Épernay, Vallée de la Marne and Saint-Thierry

WINE ANALYSIS

Alc/Vol: 12.2%
Acidity: 4.0g/L
pH: 3.16
Dosage: 7.0 g/L
Dosage Dates: 17th May and 7th June 2021
Bottling: March 2017

COLOUR

Youthful, bright/vivid pale-salmon

NOSE

An ascent of (textbook) grenadine fruits – Avec raspberry, redcurrant, blackcurrant and strawberry. *Sans* pomegranate. And the citrus - pink grapefruit / mandarin marmalade.
And the florals/ *confiserie* – scents of *Anis de Flavigny Violet Pastiles* or Violets of Toulouse; lily.
Upon sitting – wafts of cherry jam, sorry *confiture*.

PALATE

Inviting, exotic.
Balanced, with an overt freshness - crispness up-front, and a delicate dosage imprint on finish.
Relaxed acidity, friendly effervescence.
Subtle mandarin and raspberry fruits impact immediately – over a flavour base of strawberry with pepper / Turkish Delight with pistachio.
Stylistically light on its feet and sprightly ... its ‘*Champagne character*’ teasingly revealed upon sitting.
Impatience? A second glass immediately beckons.

PEAK DRINKING

Now onwards, yet recommend to ideally drink in youth - perfect at the moment!

LAST TASTED

June 2021
