



CHAMPAGNE  
**PICART - THIOUT**

RÉCOLTANT MANIPULANT



## Brut Carte d'Or

### Colour :

The perfectly clear buttercup colour highlights a profusion of delicate bubbles, building a thick and creamy pearl necklace.

### Nose :

The fragrant first nose offers straightforward fruit aromas (Mirabelle plum and apricot). With aeration, the wine develops subtle flower and roasted notes, while the finish reveals a hint of candied fruit.

### Palate :

The attack is generous. The round and well-balanced structure leads to a delightful and long finish.

*Blend: 50% Pinot Noir harvested in 2006 and 2007, and 50% Chardonnay harvested in 2006 and 2007.*

*Bottled in 2008*

**Champagne PICART-THIOUT**

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# CHAMPAGNE PICART-THIOUT

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## Brut Blanc de Blancs

### Colour :

The rich effervescence which builds during service gives birth to a delicate and persistent foam. The wine is beautifully bright.

### Nose :

The very subtle and delicate first nose reveals acacia flowers and citrus notes, such as mango and grapefruit. Swirling the glass releases aromas of white-fleshed fruit, while the finish is highlighted by a hint of honey and caramel.

### Palate :

The attack is refreshing. The well-balanced structure leads the palate to a long and generous finish.

*Blend: 100% Chardonnay (50% harvested in 2008, 25% harvested in 2009 and 25% harvested in 2010).  
Bottled in 2012*

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## Brut Rosé

### Colour :

The constant effervescence builds a thick, creamy foam. This perfectly clear wine offers a raspberry pink colour with hints of copper.

### Nose :

The mature and powerful first nose displays red fruit aromas (red currant, cherry). With aeration, the wine lingers on fresh almond and orange peel.

### Palate :

The powerful palate reminds us of the fresh fruit nose. The finish is long and full-bodied.

*Blend: 68% Chardonnay +21% Pinot noir harvested in 2015 and 11% AOC Avenay red wine produced from Pinot Noir grapes harvested in 2014.*

*Bottled in 2016*

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## Brut Réserve

### Colour :

As the wine is served, the rich effervescence builds persistent bubble trails. The wine is perfectly bright and displays a golden colour with hints of old gold.

### Nose :

The expressive first nose opens on aromas of yellow fruit and fruit in syrup. Swirling the glass reveals toasted bread and dried flower notes, while hints of white pepper, vanilla and liquorice bring complexity and maturity.

### Palate :

A fine attack on the palate. The delicate dosage reveals a superb structure and great complexity. The finish is long and generous.

*Blend: 52% Pinot Noir harvested in 2004, 42% Chardonnay harvested in 2004 and 6% Chardonnay reserve wines.*

*Bottled in 2005*

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## Brut Millésimé 2008

### Colour :

The bright, pale golden colour displays hints of green. A persistent foam appears as the wine is served.

### Nose :

Subtle, elegant white flower notes (acacia) highlight the first nose. With aeration, the wine develops lemony, gingerbread and vanilla notes, while the finish reveals a hint of grilled bread and menthol.

### Palate :

The attack is powerful and straightforward. The sophisticated and well-balanced attack leads to a long and rich finish.

### Conclusion :

An excellent vintage which displays a long aging potential.

*Blend: 100% Chardonnay harvested in 2008.*

*Bottled in 2009*

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Blend: 100% Chardonnay (50% harvested in 2008 and aged in oak barrels, 40% harvested in 2010 and 10% reserve wines).  
Bottled in 2012

## Cuvée Symphonie

### Colour :

A thick foam appears as the wine is served. The lively effervescence builds thick trails of very delicate bubbles settling on the sides of the glass. The bright, crystal-clear wine displays a beautiful lemon-yellow colour.

### Nose :

The powerful first nose reveals citrus aromas, with a prevalence of lemon notes. With aeration, the latter are followed by yellow flower and yellow fruit notes (Mirabelle plum). The finish lingers on a delicate liquorice note.

### Palate :

The refreshing attack wonderfully recalls the citrus notes displayed by the nose. The full-bodied palate offers an agreeable balance. The long finish closes on a vinous note.

### Conclusion :

This special cuvee holds wonderfully and can be served as an aperitif or during a meal. For an even more enjoyable experience, we recommend you cellar it for a few years.

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