



## **Champagne Thierry Triolet**

Region: Champagne

Village: Bethon (Côtes de Sézanne)

Appellation: 11ha Champagne

Grower: Thierry Triolet

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The Champagne house of Thierry Triolet is located in the village of Bethon. The vineyards in Bethon are part of the Côtes de Sezanne region of Champagne which begins near the town of Sezanne and extends southward for about 20 miles. Geologically, this narrow band of hills with deep deposits of limestone, is a continuation of the more massive Côtes des Blancs. Traditionally, the Sezanne vineyards have been a source of excellent Chardonnay grapes for the large negociant Champagne houses to the north.

The Triolets are one of a growing number of families who have begun estate bottling their champagne over the last three decades. They own 11 hectares in and around the village of Bethon and almost all their vineyards are planted to Chardonnay. Thierry Triolet farms in accordance with the principles of sustainability and is certified both as "Level 3" Haute Valeur Environnementale and Viticulture Durable en Champagne. He is committed to having low yields and prunes accordingly. The pressing is done slowly at low pressure in a modern bladder press. Fermentations are then carried out in a variety of tanks. No barrels are used in fermentation or aging.

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### Brut NV

The Brut NV is a blend of Chardonnay 65% and Pinot Noir 35%. By including three different vintages, the “assemblage” benefits from mature wines. The Champagne ages for a minimum of two years “sur lie” before disgorgement and is finished with a dosage of 11g/L. This produces a floral yet richly textured house style with a “bel canto” nature.



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### Grande Réserve

The Grande Réserve is typically made exclusively from Chardonnay but occasionally includes up to 5% of Pinot Noir. It is a blend of vintages which includes at least 30% of reserve wines. The champagne stays an average of 3 years “sur lie” before disgorgement. The wine is finished with a dosage of 11g/L.



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## Vieilles Vignes

The Vieilles Vignes is a vintage Champagne produced only in the best years. It is made entirely from Chardonnay and is harvested from two parcels with vines that are between 25 and 60 years old. The Vieilles Vignes typically ages 4 years “sur lie” before disgorgement and evolves in the bottle for years afterwards. The wine is finished with a dosage of 9.5g/L.



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## Rosé Brut NV

The Rosé Champagne combines a base of Chardonnay with 15% red wine. The red wine is a 50/50 blend of Pinot Noir and Pinot Meunier. In very ripe vintages, M. Triolet will keep a vat of “Pinot” and let it mature in the cellar. The red wine is blended with Chardonnay to make the “assemblage” which then undergoes the second fermentation followed by an extended period “sur lattes”. It is finished with the “liqueur d’expédition” of 12g/L to produce an elegant Brut Rosé Champagne.

