

J T THOMSON CHAMPAGNE BRUT NV

Award badge and or type unbranded

\$105

Award badge

Product image

Product Code:	32155	Closure:	Cork
Country:	France	Unit:	Each
Region:	Champagne	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Champagne	Grape:	80% Pinot Noir, 20% Chardonnay



New Zealand
Wide Delivery



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TASTING NOTES

In 2021, P M Hall-Jones, co-founder and proprietor of Domaine Thomson, recognised that Champagne would be a natural addition to the range — extending the idea of wines from two hemispheres.

PM explains:

“I found myself craving light, hope, happiness. It all made me think of Champagne — golden bubbles, celebration, and everything that truly matters in life.”

Our Champagne comes from the Aube, in the small village of Meurville, on the Côte des Bar between Bar-sur-Aube and Bar-sur-Seine. Two rivers — the Aube and the Seine — have shaped this landscape over millennia, carving slopes layered with ancient sediments and fossils, including ammonites and Nanogyra oysters.

Like nearby Burgundy, this land was once under the sea during the Jurassic period. What remains is Kimmeridgian soil — a complex mix of clay and limestone. The clay brings depth and generosity of fruit, while the limestone carries line, minerality, and fine acidity.

Grapes have been grown here for centuries, historically supplying fruit to the great houses of the Marne. The region was formally recognised as part of Champagne in 1927. For much of the 20th century, however, the Aube remained quietly in the background. It is only in recent decades that independent growers have emerged, bottling their own wines — Champagnes with a clearer sense of place, individuality, and intent.

Pinot Noir is the dominant variety of the Côte des Bar, and the terroir here is particularly well suited to it. This was a decisive factor for us — a continuation of the expression of Pinot Noir we pursue across our own vineyards.

We work with two parcels in Meurville, farmed by Karine Borde and her son, Dorian Marchal. Karine’s grandfather, Marcel, established Champagne Gaston Cheq in 1962. Today, they produce the wine — a blend of 80% Pinot Noir and 20%

VINO FINO

Explore a World of Wine

Chardonnay — carrying both family history and the character of the land forward."

Rated Outstanding & 95/100 Cameron Douglas MS, September 2026 (NV)

"A completely delicious wine with a bouquet of complexity and charm, rather elegant and very fresh with aromas and flavours of white fleshed peaches and apples, sweet grapefruit and white flowers. There's a chalky mineral and saline quality the emerges as the wine warms on the palate. High acidity, medium-weighted with a creaminess and elegance, soft mousse and fine bubble. Well made with best drinking form day of purchase through 2035."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch