



Champagnes & Châteaux
QUALITY SINCE 1989

THIENOT CUVÉE STANISLAS 2008

A magnificent blend crafted exclusively from Chardonnay from the Côte des Blancs, Alain Thiénot has dedicated this Champagne to his son Stanislas. A Vintage Champagne, it expresses all the complexity and generosity of Chardonnay with great elegance.

“When time unites with the finest whites to harmoniously combine maturity, freshness and generosity”
Nicolas Uriel, winemaker

Grape:

100% chardonnays - Blanc de Blancs. Mainly picked from the vineyards of Cramant Avize, Chouilly and Epernay.

Vineyard & Vinification Note:

Vintage 2008: The mild and humid winter combined with an unstable spring with cool temperatures, abundant rain and a few strong frosts in April, leads to a late burst. However, the mildness of May allows the vines to catch up. Summer takes place under a mixed weather. The harvest begins between 15th and 25th September depending on areas. The weather is ideal, dry and sunny during the day, fresh at night, allowing an accumulation of sugars in the berries. The quality of grapes is exceptional and the balance between sugar and acidity of the grape must is perfect

Cellar ageing: 10 years in Thiénot cellars at Rue des Moissons

Tasting Note: The mature nose is dominated by dried fruits, hazelnut, pistachio aromas, evolving towards slightly buttery notes. The palate is full and creamy, fresh and lively.

Food Pairing:

An aperitif Champagne, Cuvée Stanislas offers a unique sensory experience with multiple food pairings and goes particularly well with seafood, shellfish and goat's cheese.



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