



Champagnes & Châteaux

QUALITY SINCE 1989

## THIÉNOT CUVÉE ALAIN 2008

Exemplifying the trademark savoir-faire and exacting standards synonymous with the Champagne House, Cuvée Alain Thiénot is a stunning blend of Chardonnay and Pinot Noir. Only crafted in outstanding years, this is exceptional Champagne of great complexity and perfect harmony.

« With 17 years' experience as a wine broker in Champagne, I know perfectly most of the champagne vineyards. I wanted to create a cuvée able to compete with the biggest while expressing my preferences. » **Alain Thiénot**

**Grape:** Picked partly from Thiénot's own vineyards, located in Premier and Grand Cru vineyard. 60% Chardonnay, principally from Avize, Cramant, Oger and Bassuet -40% Pinot Noir, principally from Aÿ, Cumières et Pierry  
7 years ageing in our cellars at Rue des Moissons.

### 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.

**Tasting Note:** The cuvée Alain Thiénot present an expressive and complex nose with toasted notes intermingled with aromas of dried flowers, ripe yellow fruit and a slightly praline finish. The palate is ample and balanced, with a long freshness and no sharpness.

**James Suckling:** Lots of strawberry and lemon aromas with some stone undertones, following through to a full body with a dense, layered palate with medium bubbles that give the wine form and tension. Very vinous and intense. Comes across dry and structured. Drinkable now, but better in a year or two. **95 Points, March 2021**

**Food Pairing:** An ideal aperitif Champagne, this vintage pairs perfectly with white fish or scrambled eggs with truffle.



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