



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.

« We take the absolute best from our most promising harvests, and then allow time to shape the wine towards the essence of the Thiénot style, where maturity, complexity, power and elegance blend to perfection. »

Grape & Vinification Note:

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 and Pierry.

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.

Dosage: 6g/l - 100% malolactic fermentation

Date of disgorgement: 12/2021

Cellar ageing: 12 years in Thiénot cellars at Rue des Moissons

Tasting Note: A delicate pale gold. The nose is complex and expressive with notes of fleshy yellow fruits, mango, dried flowers and lightly toasted bread. The palate is suave and fresh with a silky effervescence and exceptional length.

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



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Jeb Dunnuck: The 2008 Champagne Cuvée Alain Thienot is based on 60% Chardonnay and 40% Pinot Noir and has the highest dosage in the lineup, getting 6.4 grams per liter. As with all these releases from Thienot, it saw 100% malolactic fermentation (although I'm not sure of the élevage). Light gold-hued, with lots of white flowers, chalky minerality, grilled toast, and assorted citrus and stone fruits, it hits the palate with a beautifully layered, elegant texture, bright yet nicely balanced acidity, and a great finish. This is another rich yet vibrant beauty that has a good 10-15 years of prime drinking ahead of it.

94 Points, March 2021

Food Pairing: A gastronomic Champagne, Cuvée Alain Thiénot is ideal for enjoying with exquisite sea food, such as a grilled sea bass, or freshwater fish such as a whitefish or Arctic char.