



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. When time allies with great white wines to harmoniously combine maturity, freshness and generosity.

Grape & Vinification Note:

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

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: 4g/l - 100% malolactic fermentation

Date of disgorgement: 09/2019 to 12/2021

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

Tasting Note: A beautiful golden shade with reflective glints of green. The nose reveals subtle notes of dried fruits and nuts, such as hazelnut and pistachio, as well as aromas of lightly buttered brioche and candied lemon. The palate is generous and fresh with a creamy effervescence and great length.

James Suckling:

This is a very intense and powerful blanc de blancs with sliced cooked-apple, dried-lemon, pie-crust and stone aromas and flavors. So full and intense. Chewy texture. Rich and structured. A truly great blanc de blancs. Such intensity and power. Drink or hold. **97 Points, March 2021**



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Cont'd:

Jeb Dunnuck:

Coming from multiple terroirs (Cramant, Avize, Chouilly, and Epernay), the 2008 Champagne Cuvée Stanislas is 100% Chardonnay with 4 grams of dosage, disgorged in September 2019. Lots of clean stone fruits, brioche, toasted almonds, and a touch of honeyed minerality define the bouquet, and it's medium-bodied, with a soft, creamy, rounded texture as well as solid mid-palate depth. It opens up nicely with air, but it's certainly ready to go. I would lean toward enjoying bottles over the coming 5-8 years. **91**

Points, March 2021

Food Pairing: A truly gastronomic vintage Champagne, which goes very well with refined white meat dishes, vol-au-vents and grilled fish.