

CUVÉE STANISLAS 2005

A vintage Blanc de Blancs

« It is a generous wine with a balance between freshness, minerality and aromatic intensity. It's the perfect wine to share with people we love. »

Stanislas Thiénot

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.

THE 2005 VINTAGE

Between snow in winter, wind and freshness in spring and rain and heat in summer, the 2005 harvest offers a generous crop with character. Despite unpredictable weather in early September, the sunny, dry and fresh weather during the picking, which happens from the 9th to the 22th of September, helps the accumulation of sugar in the berry.

In spring 2006, the clear wine tasting confirms 2005 as an exceptional year, with Chardonnays with incredible length, naturally sweet and aromatic and fresh and structured Pinots Noirs. Alain Thiénot, Stanislas Thiénot and Garance Thiénot decided to make 2005 a vintage year.

TERROIR/BLEND

A blend of vintage Chardonnay – Blanc de Blancs - principally from Avize, Oger and Cramant.

Picked partly from Thiénot's own vineyards, located in Premier and Grand Cru vineyard.

CELLARS AGING

6 years in our cellars at Rue des Moissons

TASTING NOTE

Shimmering and radiant golden yellow.

The nose has dried tobacco, fruit compote and wheat notes.

The freshness of the Chardonnay offers rich hints of honey and dried apricot flavours.

RECOMMENDED DRINKING OCCASION

A perfect Champagne for aperitif to be served with smoked salmon, prawns or shrimps, the subtlety of this Blanc de blancs will pair beautifully with sushi.



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