

# Thienot Cuvee Stanislas

## THE FACTS

COUNTRY: France  
REGION: Champagne  
APPELLATION: Champagne  
CEPAGE: 100% Chardonnay  
WINEMAKING: 100% malolactic fermentation. 8g/L dosage.  
Signature 'jetting' method (where wine displaces oxygen at disgorgement) results in very low sulfite levels.  
AGING: 12 years  
ANNUAL PRODUCTION: 25,000 bottles

## THE STORY

Now proudly presiding over the Champagne House established by their father in 1985, for Garance and Stanislas Thiénot, their every move is guided by the single-minded pursuit of cultivating the intrinsic spirit of the land.

For almost 20 years as a broker in Champagne, Alan Thiénot combed the region's rolling hills in search of only the finest grapes for prominent, centuries-old Champagne Houses, and year after year honed his knowledge of the Champagne region. His father had previously managed Champagne Irroy, while his grandfather, a glassmaker, crafted high-quality bottles.

## THE ADJECTIVES

OVERALL: Generous & Complex  
AROMAS / FLAVORS: Dried fruits & nuts such as hazelnut & pistachio, lightly buttered brioche, candied lemon  
MOUTHFEEL: Creamy effervescence

## THE SELLING POINTS

A beautifully aged, truly gastronomic Champagne  
PAIRINGS: Refined white meat dishes, vol-au-vents, & grilled fish

