

Champagne Taittinger Brut NV



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

One of the few remaining family owned `Grande Marque` Champagne houses, Taittinger has been a benchmark for elegance and consistency since the firm was established in 1743. The house owns nearly 600 acres of the finest vineyards in the region, making it one of the largest growers as well as a highly regarded producer. Nearly 40% of their holdings are planted with Chardonnay (collectively only 27% of Champagne is planted with Chardonnay) so the blend has an unusually high percentage of this noble grape. This gives this champagne its elegance and wonderful style. Recently awarded Sparkling Winemaker of the Year at the International Wine Challenge.

Tasting Notes

Produced each year from 95% first pressings of Pinot Noir, Pinot Meunier and Chardonnay this is the definitive cuvee of Champagne Taittinger. Included in the assemblage is 30% of reserve wine which is held back in the Taittinger cellars for a consistent blend. Prior to release the brut reserve is aged for 4 years giving the wine depth while allowing the components of the blend time to intergrate. Pale straw in colour with a consistent and fine mousse. The nose is light and delicate with hints of biscuit and brioche. The palate is lean, but has considerable depth and is elegant with a long fresh finish.

Food

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (40%) Pinot Noir (35%) Pinot Meunier (25%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Bone dry
Alcohol Content	12.5%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk