



CHAMPAGNE
TAITTINGER
Reims

Grapes

40% Chardonnay
 35% Pinot Noir
 25% Pinot Meunier

Region/Appellation

Champagne

Alcohol by volume

12.5%

Residual Sugar

9 g/l

pH

3.0 - 3.10

Total Acidity

>6 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

31/03/2025

Brut Réserve NV 6x75cl

Winemaker Notes

The Brut Réserve is renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish. There is no specific drinking occasion for the Brut Réserve. Its elegance and lightness give it the flexibility to be the Champagne for the moment but it is always an excellent aperitif.

Vineyard

All of Taittinger's vineyards are managed under the careful eye of Vincent Collard and Christelle Rinvelle, Champagne Taittinger's highly regarded vineyard manager.

Winemaking

The Brut Réserve is renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish. There is no specific drinking occasion for the Brut Réserve. Its elegance and lightness give it the flexibility to be the Champagne for the moment but it is always an excellent aperitif.

Food match

Perfect as an aperitif or with canapés, smoked salmon and oysters

