



CHAMPAGNE  
**TAITTINGER**  
*Reims*

**Grapes**

50% Chardonnay  
 50% Pinot Noir

**Region/Appellation**  
 Champagne

**Alcohol by volume**  
 12.50%

**Residual Sugar**  
 9 g/l

**pH**  
 3.0 - 3.10

**Total Acidity**  
 >6 g/l

**Drinking Window**  
 2024 - 2028

**Tasting Guide**



**Tasting note printed**  
 25/11/2024

# Brut Vintage 2015 6x75cl

## Winemaker Notes

A vivacious, fresh nose offers aromas of hawthorn, grapefruit and pear, underpinned by a light minerality and smokiness that is exclusive to the 2015 vintage. The palate is crisp and wonderfully precise. Marked by citrus fruit, it offers an excellent balance of structure and finesse. The complex finish is elegant and long.

## Vineyard

All of Taittinger's vineyards are managed under the careful eye of Christelle Rinvèlle, Champagne Taittinger's highly regarded vineyard manager. Taittinger manage their own vineyards with sustainability at the heart of every decision – putting hours of care into every individual vine.

## Winemaking

The Taittinger Brut Vintage comprises only wines from the first press with a blend of 50% Chardonnay and 50% Pinot Noir. A 5-year long ageing period in the cellars unlocks its full potential.

## Vintage

An atypical harvest and, as it turns out, a promising one. Favourable weather conditions led the CIVC to forecast an early start to the harvests. The particularly hot, dry summer resulted in some irregularity in the picking times in different areas. At Taittinger, the harvest began on 4 September in the vineyards in the Aube, a week before those in the Marne.

## Food match

Fish/Shellfish

Perfect with canapés: smoked salmon, pâté or even a hard cheese such as Gruyère.

