



CHAMPAGNE
TAITTINGER
Reims

Grapes

50% Pinot Noir
 50% Chardonnay

Region/Appellation
 Champagne

Alcohol by volume
 12.5%

Residual Sugar
 9.85 g/l

pH
 2.99

Total Acidity
 4.43 g/l

Tasting Guide



Tasting note printed
 03/04/2025

Brut Vintage 2016 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 Rinvelle, 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

2016 was a mixed year and later than average. The wine-growing year started off with a particularly mild winter. July was particularly cool and rainy. This capricious weather demanded much adaptability from both plants and winegrowers alike. The harvest began in mid-September in the cool of autumn. It was a particularly staggered affair. After a trying wine-growing year, the high quality of this harvest was just reward for the work done in the field and delighted all those involved in the chain.

Food match

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

