



CHAMPAGNE
TAITTINGER
Reims

Grapes

50% Pinot Noir
 50% Chardonnay

Region/Appellation
 Champagne

Alcohol by volume
 12.50%

Residual Sugar
 9.85 g/l

pH
 2.99

Total Acidity
 4.43 g/l

Tasting Guide



Tasting note printed
 22/11/2024

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 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.

Food match

Fish/Shellfish

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

