



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 - 2026

**Tasting Guide**

1 2 3 4 5 6 7 8

Dry Medium Sweet

**Tasting note printed**  
22/11/2024

# Collection Series 2008 1x75cl

## Winemaker Notes

The 2008 vintage has produced wines characterized by freshness and vivacity, with a perfectly integrated acidity that suggests they will age very well. Intense and mineral, the nose combines floral and citrus notes (lemon and grapefruit). On the palate, fruit and richness predominate.

## Vineyard

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

## Winemaking

Taittinger Brut Millésimé 2008 is exclusively blended from first press wines. This wine is made when the harvest is of exceptional quality and Taittinger consider it to be a vintage wine. Following first fermentation the wines are then aged for over six years on their lees in the Taittinger cellars – allowing the aromas to slowly mature and the wine to develop length and complexity before being released.

## Vintage

After a mild, rainy winter, with no particularly cold periods, an overcast spring began with a few very localised frosts. While there was some uneven grape size development, especially in the Chardonnays in mid-June, the growing season, with relatively little sunshine, was not overly troubled by the usual vineyard diseases. The harvests officially started on 12th September but many waited a few days to start picking, which paid dividends in terms of ripeness. The weather was pleasantly cool and dry during the picking period, resulting in a fine, very healthy harvest. The Chardonnays are refined and vigorous, with good minerality. The Pinot Noirs are fruity and vinous, with finishes that are still lively. The 2008 wines stand out for their remarkable freshness and vivacity. The acidity is very firm and well-integrated, suggesting a good potential to age.

## Food match

Grilled and Roasted White Meats

More of a collectors' Champagne but delicious with creamy fish dishes.

