



CHAMPAGNE
TAITTINGER
Reims

Grapes

40% Chardonnay
60% Pinot Noir

Region/Appellation
Champagne

Alcohol by volume
12.5%

Residual Sugar
9 g/l

pH
3-3.1

Total Acidity
>6 g/l

Drinking Window
2025 - 2063

Tasting Guide



Tasting note printed
26/04/2025

Comtes de Champagne Rose Brut 2011 3x75cl

Winemaker Notes

In order to achieve the structure and longevity so essential to this exceptional Champagne, only the juices from the first pressing are used. The wine has been aged for a minimum of 8 years in the cellars which allows the complexity of the aromas to develop and rounds off the structure of the Comtes de Champagne Rose.

Vineyard

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

Winemaking

In order to achieve the structure and longevity so essential to this exceptional Champagne, only the juices from the first pressing are used.

Vintage

This very different 2011 vintage was marked by early ripening and a spring drought, forcing the root network to delve deep into the earth. A cool, wet summer created favourable conditions for an August harvest.

Food match

