



CHAMPAGNE  
**TAITTINGER**  
*Reims*

**Grapes**

40% Chardonnay  
60% Pinot Noir

**Region/Appellation**  
Champagne

**Alcohol by volume**  
12.50%

**Residual Sugar**  
9 g/l

**pH**  
3-3.1

**Total Acidity**  
>6 g/l

**Drinking Window**  
2024 - 2063

**Tasting Guide**



**Tasting note printed**  
22/12/2024

# 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

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## 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

The ultimate pink aperitif. Delicious with summer puddings.

