



Comtes de Champagne Rosé Brut 2005



CHAMPAGNE
TAITTINGER

Reims

**Gold Outstanding - International Wine
& Spirit Competition 2013**

Winemaker Notes

Comtes de Champagne Rosé Millésimé 2005 is a rich rose colour. The bubbles are extraordinarily delicate and form a wonderfully fine necklace of mousse. The nose is refined, fresh and young, revealing subtle and complex aromas of berries gently combining wild strawberries, morello cherries and blackcurrants. In the background blossoms a hint of fresh almonds and liquorice. The initial fruitiness quickly intensifies on the palate. The mid-palate is rich and structured, with a tannin tartness reminiscent of blackcurrant and red wine poached pears. The generous finish maintains balance and freshness. Still young, but already possessing great class, Comtes de Champagne Rosé Millésimé 2005 has a tannic structure that is becoming rounder and its depth and perfection are still improving. It is a wine for celebration and ceremony and is an ideal accompaniment for fruit desserts such as strawberries, Tarte Tatin or poached pears.

Vineyards

Taittinger Comtes de Champagne Rosé Millésimé 2005 is a blend of 70% Pinot Noir and 30% Chardonnay all from Grands Crus. The Pinot Noir grapes, some of which (15%) are made into red wine from the vineyards of Bouzy. The Chardonnay fruit comes from the Côte des Blancs (classed as 100% Grands Crus on the scale of Champagne crus), and gives the blend finesse and freshness.

Winemaking

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 Rosé.

Vintage

In general, 2005 was warm and dry. After a winter which was hard but mostly dry, spring was characterised as being very mild with a few warm periods. The flowering period ran from 15th to 19th June. After a period of concentrated rainfall towards the end of June and beginning of July, the rest of July was dominated by hot weather, and August by cool weather.

Food match

Enjoy with:

- The ultimate pink aperitif. Delicious with summer puddings.

Tasting Guide



Grapes

Pinot Noir 70.0%
Chardonnay 30.0%

Region

Champagne

ABV

12.5%

Residual Sugar

0.00 g/l

Drink now...

5 years+

Tasting note printed: 18/11/18

HATCH MANSFIELD

Hatch Mansfield Agencies Ltd · New Bank House · 1 Brockenhurst Road · Ascot · Berkshire SL5 9DJ

Tel 01344 871800 · Fax 01344 871871 · E-mail info@hatch.co.uk

[@HatchMansfield](https://twitter.com/HatchMansfield) · [YouTube](https://www.youtube.com/hatchmansfielduk) [hatchmansfielduk](https://www.youtube.com/hatchmansfielduk) · www.hatchmansfield.com