



CHAMPAGNE  
**TAITTINGER**  
*Reims*

#### Grapes

45% Pinot Noir  
30% Chardonnay  
25% Pinot Meunier

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 - 2024

#### Tasting Guide



Tasting note printed  
19/04/2024

# Brut Prestige Rosé NV 6x75cl

## Winemaker Notes

Delicate salmon pink in colour. Its aromas are fresh with wild strawberries and a hint of spice. On the palate this lively, fruity, fresh and elegant wine is balanced and smooth with good length and persistent flavours of crushed wild raspberry, cherry and blackcurrant. Overall, the Prestige Rose displays charm and subtle harmony of flavours. The fresh fruit flavours make this Champagne the perfect summer aperitif. However, it also goes well with fruit based desserts and selected cheeses.

## 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

L'addition method is used to make the Prestige Rose to ensure consistency and quality. 85% of the fruit is vinified as white wine and to this is added the other 15% that has been vinified as a red Pinot Noir wine from the best sources in Montagne de Reims and Les Riceys. This gives the Prestige Rose its distinctive salmon pink colour. The wine is aged for 3 years. The dosage is similar to the non-vintage. The Taittinger Brut Prestige Rose also has a high proportion of Chardonnay which is synonymous of the Taittinger style.

## Food match

Fish/Shellfish

Perfect as an aperitif or with red fruit based desserts

