



CHAMPAGNE
TAITTINGER
Reims

Grapes

40% Chardonnay
35% Pinot Noir
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 - 2026

Tasting Guide



Tasting note printed

23/05/2024

Brut Réserve NV 1 x Methuselah (6 litres ~ 8 bottles) 1x600cl

Winemaker Notes

The Brut Réserve is renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish. There is no specific drinking occasion for the Brut Réserve. Its elegance and lightness give it the flexibility to be the Champagne for the moment but it is always an excellent aperitif.

Vineyard

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

Winemaking

Produced each year from 95% first pressings of Pinot Noir, Pinot Meunier and Chardonnay this is the definitive cuvée of Champagne Taittinger. It also includes a proportion of reserve wine to ensure consistency from year to year. Prior to release the Brut Réserve is aged for 3-4 years giving the wine depth whilst allowing the component parts to become fully integrated.

Food match

Fish/Shellfish

Perfect as an aperitif or with canapés, smoked salmon and oysters

