



CHAMPAGNE
TAITTINGER
Reims

Grapes

50% Chardonnay
50% Pinot Noir

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 - 2029

Tasting Guide



Tasting note printed

23/04/2024

Brut Vintage 2013 3 x Magnums 3x150cl

Winemaker Notes

A vivacious, fresh nose offers aromas of hawthorn, grapefruit and pear. The palate is crisp and wonderfully precise. Marked by citrus fruit, it offers an excellent balance of structure and finesse. The complex finish is elegant and long.

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

The Taittinger Brut Vintage comprises only wines from the first press with a blend of 50% Chardonnay and 50% Pinot Noir. A 5-year long ageing period in the cellars unlocks its full potential.

Vintage

The year 2013 stands out for a winter where temperatures fell below the ten-year average with periods of snow and freezing. Spring persisted with cool temperatures and was marked by heavy rainfall. Flowering began in July. An extremely sunny and particularly hot summer helped the vines to offset any delay. Harvest began on October 1st for the Chardonnays. Maturity at harvest was very satisfying. The Chardonnays combined notes of white flowers with citrus. They were powerful, structured and well-rounded with excellent length. The Pinots Noirs were complex, using floral aromas with white, yellow and red fruit.

Food match

Fish/Shellfish

Perfect with canapés: smoked salmon, pâté or even a hard cheese such as Gruyère.

