



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 - 2025

Tasting Guide



Tasting note printed
20/04/2024

Brut Vintage 2014 6x75cl

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 Rinvellé, 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 2014 vintage in the Champagne region saw mixed, relatively atypical conditions. The year was characterized by a rainy winter followed by a mild, very dry spring, and then a rainy summer. The vines flowered slightly earlier than usual between the 5th and 8th June depending on the area. However this advance was gradually reduced over the summer. In the end, the harvest was about a week later than the initial forecasts. The summer saw an unseasonal amount of rain, particularly after the 24th July and during the whole of August (with 200 mm of rain for this period). Fortunately, favourable weather returned at the end of August with a sustained period of sun and wind which kept the grapes healthy as they finished ripening.

Food match

Fish/Shellfish

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

