



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 - 2033

Tasting Guide



Tasting note printed
26/04/2024

Brut Vintage 2015 3 x Magnums 3x150cl

Winemaker Notes

A vivacious, fresh nose offers aromas of hawthorn, grapefruit and pear, underpinned by a light minerality and smokiness that is exclusive to the 2015 vintage. 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 Christelle Rinvell, Champagne Taittinger's highly regarded vineyard manager. Taittinger manage their own vineyards with sustainability at the heart of every decision – putting hours of care into every individual vine.

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

An atypical harvest and, as it turns out, a promising one. Favourable weather conditions led the CIVC to forecast an early start to the harvests. The particularly hot, dry summer resulted in some irregularity in the picking times in different areas. At Taittinger, the harvest began on 4 September in the vineyards in the Aube, a week before those in the Marne.

Food match

Fish/Shellfish

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

