CHAMPAGNE
TAITTINGER
Reims

Comtes de Champagne Blanc de Blancs Brut 2011 6x75cl

Grapes
100% Chardonnay

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 - 2041

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

Tasting note printed
29/03/2024

Winemaker Notes

A beautiful golden shimmer through colours of straw yellow and reflections of gold and a fine, delicate mousse that creamy and captivating. The nose is mature, voluptuous and yet fresh and bright. It exhales delicious notes of gingerbread, liquorice and meringue with delicate white fruit, mandarin peel and subtle touch of almond pastry. There is also great mineral power: dense and rich with the Chardonnay flexing its iodine character.

Vineyard

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

Winemaking

Being the most perfect expression of the House style, a Comtes de Champagne Blanc de Blancs is rare. Until its peak, it is subject to a great deal of care and attention and the rigorous criteria governing its production means that it cannot be created in large volumes. 5% of the wines which help to create the Comtes de Champagne are matured for 4 months in oak barrels (one-third of which are renewed each year) to boost the intrinsic qualities of the final blend and provide a hint of toasted flavour. The celebrated bottles only see daylight after a long and drawn-out maturing period 18 metres underground lasting 8 to 10 years.

Vintage

2011 was a good year for the vines - especially Chardonnay hailing from the Côte des Blancs, which produces wines of exceptional quality. The 2011 vintage was very different, marked by early ripening and a spring drought. This forced the root network to delve deep in the earth in search of the water it needed for proper growth.

Food match

Grilled and Roasted White Meats

The ultimate aperitif. A hedonistic match with fine caviar