



CHAMPAGNE
TAITTINGER
Reims

Grapes
100% Chardonnay

Region/Appellation
Champagne

Alcohol by volume
12.5%

Residual Sugar
9 g/l

pH
3-3.1

Total Acidity
>6 g/l

Drinking Window
2025 - 2030+

Tasting Guide



Tasting note printed
14/02/2026

Comtes de Champagne Blanc de Blancs Brut 2013 6x75cl

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 Christelle Rinvelle, Champagne Taittinger's highly regarded vineyard manager.

Winemaking

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Vintage

In 2013 the grapes were slow to ripen, which is why this was one of the last vintages harvested in October. Spring arrived late after a particularly long and cold winter. Meanwhile, mid-April was exceptionally hot, dry and sunny with over 800 hours of sunshine – unprecedented in Champagne country! The grapes developed with a new-found impetus. Some light rainfall in early September helped the clusters increase in size and ripen at an accelerated rate.

Food match

The ultimate aperitif. A hedonistic match with fine caviar

