



CHAMPAGNE  
**TAITTINGER**  
*Reims*

#### Grapes

40% Chardonnay  
60% Pinot Noir

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 - 2063

#### Tasting Guide



Tasting note printed  
28/08/2025

# Comtes de Champagne Rose Brut 2011 3x75cl

## Winemaker Notes

In order to achieve the structure and longevity so essential to this exceptional Champagne, only the juices from the first pressing are used. The wine has been aged for a minimum of 8 years in the cellars which allows the complexity of the aromas to develop and rounds off the structure of the Comtes de Champagne Rose.

## Vineyard

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

## Winemaking

In order to achieve the structure and longevity so essential to this exceptional Champagne, only the juices from the first pressing are used.

## Vintage

This very different 2011 vintage was marked by early ripening and a spring drought, forcing the root network to delve deep into the earth. A cool, wet summer created favourable conditions for an August harvest.

## Food match

