



CHAMPAGNE
TAITTINGER
Reims

Grapes

45% Pinot Noir
30% Chardonnay
25% Pinot Meunier

Region/Appellation
Champagne

Alcohol by volume
12.50%

Residual Sugar
17.5 g/l

pH
3.0 - 3.10

Total Acidity
>6 g/l

Drinking Window
2024 - 2024

Tasting Guide



Tasting note printed
26/04/2024

Nocturne Sec Rosé NV

6x75cl

Winemaker Notes

The colour is a bright, intense, flamboyant pink. Bubbles form a delicate stream of fine foam. A full-bodied nose reveals delicious aromas of red fruits and summer pudding. On the palate the attack is clean and generous, while remaining very fresh. There are noticeable but very silky tannins. Taittinger Nocturne Rose is a structured, voluptuous wine that presents an elegant, well-integrated balance of sugar, acid, and tannins.

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

Taittinger Nocturne is a "Sec" Rose Champagne made using L'addition method where still red wine is added to white wine before fermentation. This gives a consistent colour and style. This wine is composed of Chardonnay (30%) and Pinot Noir and Pinot Meunier (70%). Blended from around thirty different vineyards from various vintages, it is laid down for four years to age before being disgorged. A 17.5g/l dosage of sugar cane combined with the slow cellar-ageing create a round and smooth Rose Champagne that is perfect to enjoy late in the evening.

Food match

A perfect after dinner Champagne or as a wedding cake toast or with autumnal fruit based desserts

