



CHAMPAGNE
TAITTINGER
Reims

Grapes

40% Chardonnay
35% Pinot Noir
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 - 2026

Tasting Guide



Tasting note printed
06/05/2024

NV 1 x Jeroboam (3 litres ~ 4 bottles) 1X300cl

Winemaker Notes

Taittinger Nocturne is a pale yellow in colour with delicate fine bubbles its nose is subtle, fresh and reminiscent of white blossom and ripe fruit, with overtones of yellow peaches and dried apricots. On the palate it is soft, fresh and mellow with delicate floral and ripe fruit flavours. The aftertaste is long and soft with a subtle sweetness. All in all it is rounded, rich and well balanced, smooth and creamy. Taittinger Nocturne is a Champagne to be enjoyed at the end of an evening. It is the perfect accompaniment to dessert or foie gras and will gladly have Champagne lovers celebrating all night long.

Vineyard

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

Winemaking

Taittinger Nocturne is a 'Sec' Champagne made from 40% Chardonnay and 60% Pinot Noir and Pinot Meunier. The finished blend includes over 30 'crus'. The wine is aged on its lees for at least 4 years, often longer, before being 'disgorged'. A dosage of 17.5g of cane sugar per litre is then added. This dosage is twice that of Taittinger Brut Réserve NV.

Food match

Salads and Picnics

A perfect after dinner Champagne or as a wedding cake toast.



HATCH MANSFIELD

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