

2008

Vintage Report



CHAMPAGNE
TAITTINGER
Reims

The harvest General comments regarding Champagne

2008 started with a quite late budburst. The vines suffered very lightly from a late spring frost on April 8th. Gentle and dry weather during the first half of May helped quick growth of the vine. From mid May until the harvest, the weather was generally gentle, sometimes

cold, but regularly damp, creating diseases such as mildew but thankfully, there was no serious damage. The average flowering dates in 2008 were as follows: June 14th for Chardonnay, June 16th and 17th for Pinot Noir and Pinot Meunier. Fertilisation proceeded quickly with good weather conditions. Except for a heat wave week at the end of July, the weather remained damp but calm until September 13th. The harvest started on September 15th on the earlier areas and on September 22nd for the later ones.

Regarding Taittinger vineyard For the Taittinger vineyards, the growing conditions were similar to those in Champagne. Mildew didn't cause any damages except on a small parcel, which is under 'bio-dynamie' cultivation (40% of the harvesting was lost). Taittinger started harvesting on September 16th on a Pinot Meunier parcel located in Murigny. The real start happened on September 18th and 19th in the Côte des Blancs and Montagne de Reims (a few days' lag compared to official harvest opening which had been decided at the September 6th AVC meeting). Regarding Loches-sur-Ource area, harvest started on September 25th, that is to say 9 days after Murigny, which is an exceptional situation. The whole harvesting was made with tremendous weather conditions (cool and dry), favouring the evolution of maturity. This allowed us to harvest grapes of exceptional quality: a degree's potential ranging from 9.5° to 10°, a steady acidity and an average yield of 14 000 kg/ha.

The Wines

The 2008 wines are distinguished by a very specific liveliness and freshness. The acidity, which is well suited to the wine, is steady, allowing the prospect of a very interesting aging capacity (worth keeping). Chardonnays: The noses are floral, slightly mineral with predominant fresh citrus (lemon, grapefruit). The palates lively. The wine is well structured with substance and a long finish expressing freshness. Pinots Noirs: A nose of fresh fruits, of citrus. Aromas are creamy, reminiscent of creamy toffee. The palates are fresh and fruity with volume, generous vinosity. The finishes are lively



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