

2009

Vintage Report



CHAMPAGNE
TAITTINGER
Reims

2009 in the vineyard was characterised by weather conditions favouring the development of the vine. April was gentle, followed by quite a fresh and wet three months (May, June and July). As a consequence we noticed the emergence of mildew at an unusually early period of the year (mid-May). However in some areas in Aisne, the disease was totally controlled. Apart from this other diseases were limited this season. The weather conditions in August and September helped the grapes' maturity. August was hot and dry, allowing a quick rise of maturity, followed by a few but intense rainy days at the beginning of September. The Grapes got full benefit of these good conditions.

Globally speaking, the sanitary state of the grapes was perfect together with the maturity which reached an average level of 10° on all areas and for all grape varieties (slightly higher for Chardonnay with a 10.3° level).

In terms of quantity, the crop is mostly to be compared to the 2008 harvest in the Taittinger vineyards. The Chardonnay crop was typical compared to the Pinot Noir and Pinot Meunier which were magnificent.

The harvest took place in gorgeous weather conditions, most summer like. Harvesting started on September 8th with Pinot Meunier located in Vallée de la Marne, quickly followed by other varieties, up to September 21st. For Taittinger grapes, the alcohol potential reached 10.3° on average, with a higher level for Chardonnay at 10.5°. The average total acidity was 7.4g/l (H₂SO₄). A higher level was measured on Pinot Meunier with 7.6g/l. The average pH was 3.02.

These analytical values are very satisfying, heralding at first comment promising 2009 wines with great maturity and freshness.

The alcoholic fermentation took place surrounded by pleasant fruity smells of mid intensity. The malolactic fermentation immediately followed and was noticeably quick. By the end of November, the malolactic was complete and the racking of the wines commenced. For the time being, the wines are maturing and soon the first real tasting will be possible.

The current tendencies show wines whose aromatic intensity is still discrete, but they are straight, clear, homogeneous wines with pronounced freshness.



HATCH MANSFIELD

Hatch Mansfield Agencies Limited | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ
Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com

@HatchMansfield hatchmansfield hatchmansfielduk Hatch Mansfield