





The harvest 2019 has just ended and we can already outline a first statement.

After an extremely dry and hot summer, the evolution of the grape's maturity was particularly fast as we have gained sometimes more than 2 degrees in one week.

The picking started on the 6th of September in the Côte des Bars, the 10th of September for the region of Epernay around La Marquetterie and 2 days later in the areas of Rilly La Montagne and Ambonnay.

Grapes are extremely healthy and ripe. In terms of volume, there will be quiet a wide variation from one region to the other.

For the Taittinger vineyards, we harvested a potential global of 10.000kg grapes/ ha in average, which is fantastic.

The must produced confirmed our expectation; with degrees that were always above 10.5% vol. This level of maturity will be maintained throughout the harvest, with an average of 10.9% vol.

The must tasting was very promising and reveals great aromatic richness. Of course it is still too early to qualify theses wines which will unveil their personality during the winter months.

During these last decades, vintages finishing in '9' have always affirmed their personality superbly and with character.

What about 2019? The answer in a few months ...

Damien le Sueur Directeur Général General Manager



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