

2014

Vintage Report



CHAMPAGNE
TAITTINGER
Reims

The 2014 vintage in the Champagne region saw mixed, relatively atypical conditions. The year was characterized by a rainy winter followed by a mild, very dry spring, and then a rainy summer.

The vines flowered slightly earlier than usual between the 5th and 8th June depending on the area. However this advance was gradually reduced over the summer. In the end, the harvest was about a week later than the initial forecasts.

The summer saw an unseasonal amount of rain, particularly after the 24th July and during the whole of August (with 200 mm of rain for this period).

Fortunately, favourable weather returned at the end of August with a sustained period of sun and wind which kept the grapes healthy as they finished ripening.

Yields

The 2014 yield in Champagne was 14,000 kg/ha, with an appellation level of 10,100 kg; this substantial difference enabled an appropriate degree of sorting in the few areas that required it.

The harvest took place in exceptionally sunny weather and warm temperatures (with just one day of rain towards the end).

The official start of the harvest in Champagne was the 8th September.

Taittinger waited a little longer for the grapes to reach optimal ripeness, and did not start picking until the 12th September for the press in Pierry and the 15th September for the presses in Rilly-laMontagne and Loches, in the Aube region.



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The harvest period was relatively short this year (ending on 24 and 25 September for Taittinger). This speed was mainly due to the higher than usual weight of the bunches (resulting in less bunches having to be picked to reach the appellation level).

The grapes were of excellent quality with exceptional aromatic maturity. The Chardonnay was particularly fine, with an excellent acidity/sugar balance.

The average levels of alcohol (global Champagne) were as follows

Chardonnay à 10°1

Pinot Noir à 10°2

Pinot Meunier à 9°9



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