Taittinger

Vintage Brut 2016



WHITE CHAMPAGNE & SPARKLING | FRANCE | CHAMPAGNE | SUITABLE FOR VEGANS

TASTING NOTE

A cold winter followed by a hot, sunny summer has worked out well: this is mellow and full of Williams pears, greengages and Mirabelle plums, with honey on the finish.

VITICULTURE

Taittinger only produces a vintage Champagne when the harvests present exceptional qualities. The Chardonnay grapes are mostly from the grands crus of the Côte des Blancs and the Pinot Noir grapes are from the crus of the Montagne de Reims and the Vallée de la Marne.

VINIFICATION

Taittinger Brut Millésimé is composed of 50% Chardonnay and 50% Pinot Noir using only first press juice. After the secondary fermentation in bottle it is aged for several years in the cellars to ensure slow maturing of the flavours and the development of length and complexity.

FOOD MATCHING

This is a perfect champagne for an aperitif and also goes particularly well with white meat dishes with a sauce, such as veal with chanterelles.

SIZE	75cl
VINTAGE	2016
ABV	12.5%
GRAPE VARIETIES	Chardonnay (50%), Pinot Noir (50%)
CLOSURE	Natural Cork
SKU CODE	33996116
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	33996116