

Brut Vintage 2009



CHAMPAGNE TAITTINGER

Winemaker Notes

Reims

Pale radiant yellow with an abundance of fine bubbles rising to form a delicate persistent necklace. The first impression on the nose combines flintiness with yeasty bread aromas. This quickly gives way to a fine, intense, sweet fruitiness, of crystallized fruit scents of lemon and mandarin with a flowery touch of acacia honey. On the palate, the fruity attack is sublimely fresh and rich. The mid-palate is balanced, structured and smooth, releasing flavours of sugared pink grapefruit. The exceptional intensity of the finish is long, generous and complex.

Vineyards

Taittinger produces a Vintage Champagne only when the harvest has been of exceptional quality. Made from first press wines the wine is only released after several years of cellar ageing, allowing the aromas to mature slowly and the length and complexity of the wine to develop.

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Vintage

2009 began with a harsh winter, characterized by severe frosts and frequent snow. Milder weather arrived in April and saved the vines from spring frosts. A capricious weather characterized by storms, rain and low temperatures lasted until Summer and a dry, sunny and hot month of August provided ideal conditions for the grapes to ripen and be in good health. The resulting wines were rich, structured, and varied with a superb minerality on the palate. Good acidity and remarkable freshness are the hallmarks of this high quality vintage.

Food match

Enjoy with:

- Grilled & Roasted White Meats
- Fish/Shellfish
- Besides making an excellent aperitif, Taittinger Vintage has the depth and complexity to marry with creamy fish dishes such as Lobster Thermidor.



Grapes

Pinot Noir 50.0%
Chardonnay 50.0%

Region

Champagne

ABV

12.5%

Residual Sugar

9 g/l

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Tasting Guide



HATCH MANSFIELD 

Hatch Mansfield Agencies Ltd · New Bank House · 1 Brockenhurst Road · Ascot · Berkshire SL5 9DJ

Tel 01344 871800 · Fax 01344 871871 · e mail info@hatch.co.uk

www.hatchmansfield.com ·  [@HatchMansfield](https://twitter.com/HatchMansfield)