

TAITTINGER
VINTAGE BRUT

2014

TAITTINGER



2014 was characterised by mild temperatures and frequent rainfall. There was some frost in late March but thankfully it did not cause any significant damage. This was followed by a spell of hot weather which brought forward the vine's vegetative cycle by 10 days. Full flowering began in June. Summer was a combination of dry, wet and cold spells. The year was marked by an unprecedented outbreak of disease, which endangered the fragile Pinot Noir skins. Harvest took place from 8th to 20th September. The Chardonnays combined notes of white blossom with citrus notes and their palate full and acidic. The Pinot Noirs had subtle, fresh aromas of tart white fruits and scattered notes of red fruits. They showed a vivid and fresh structure on the palate.

The Taittinger Vintage Brut is exclusively produced from first press wines, blended from 50% Chardonnay and 50% Pinot Noir. The Grands Crus make up a significant proportion at 70%, while the other selected villages are all classified as Premiers Crus. Ageing in the cellars for 5 years enhances complexity and helps the wine to flourish.

The vivid, lively nose exudes fruity and floral aromas, with a white blossom bouquet (orchard flowers, lime blossom, honeysuckle) punctuated with aromas of fresh fruits (lemon, peach) giving way to almond notes with a hint of brioche. The palate is crisp and wonderfully precise. With citrus influences, it offers a truly excellent balance of structure and sophistication. The finish is complex, with both elegance and length.

Also featuring creamy bubbles, this vintage has all the qualities to make it a great wine. In its youth, it expresses itself superbly on its own, and then as the years go by, its generous structure will pair equally well with delicate and refined dishes.



CHAMPAGNE
TAITTINGER

Reims
