

# Collection Sow 2002



CHAMPAGNE

# TAITTINGER



## Winemaker Notes

From the 2002 vintage this 'collection' was designed by African artist Amadou Sow. The wine is a splendid golden straw colour. The very fine bubbles rise in numerous strings which spread out to form a fine, persistent necklace. The nose presents a slightly mineral aroma preceding an intense and delicate fruitiness. The aromas are of sweet citrus fruits such as clementines associated with subtle suggestions of tea, menthol and liquorice. The first impression on the palate is strong then quickly full. The mid-palate is rich, well-rounded and supple with a wide range of fruity and cakey flavours including fresh apricot and brioche. The finish is long and complex. In conclusion, Collection Sow 2002 is a great Champagne offering a rich and harmonious aromatic palate. Its dominant fruity flavour has remarkable finesse and elegance. An ideal aperitif, this wine is a delicious accompaniment to delicate chicken or white meat dishes in light creamy sauces.

*Reims*

## Vineyards

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.

## Winemaking

The Collection wines are vintage wines made in limited quantities. Each is a collectors piece in unique packaging. 2002 is a blend of grapes exclusively from the first pressing. It consists of 50% Chardonnay from the 'Grands Crus' of the Côte des Blancs and 50% Pinot Noir from the 'Grands Crus' of the Montagne de Reims and the start of the Vallée de la Marne. The exclusive use of juices from the first pressing and their long ageing in the cellars help the aromas to spread and provide this fine wine with unique length, suppleness and complexity.

## Vintage

2002 was marked by low rainfall and a relatively mild winter. The summer was a succession of hot, sunny days. Shortly before the harvests, the rain arrived but soon disappeared, giving way to sunshine once more. Unusually for Champagne, instead of growing after the rain, the bunches of grapes lost weight through lack of water. After this great harvest lasting from the middle to the end of September, there was no doubt that 2002 is a good vintage. The first tastings revealed well-rounded, supple, open and mature wines. The Chardonnays are long, sweet and very aromatic with, according to the cru, a dominant floral or fruity flavour. The Pinots Noirs are full-bodied, rich and generous with suggestions of red fruit.

## Food match

Enjoy with:

- More a collectors Champagne but good with creamy fish dishes

## Tasting Guide



### Grapes

Chardonnay 50.0%

Pinot Noir 50.0%

### Region

Champagne

### ABV

12%

### Residual Sugar

0.00 g/l

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