



# Comtes de Champagne Blanc de Blancs Brut 2002



CHAMPAGNE  
**TAITTINGER**

## Winemaker Notes

*Reims*

The pale golden yellow colour is illuminated by almost fluorescent green highlights. The bead, particularly fine and abundant, rises steadily to form a light ring of bubbles. The very fresh nose opens on contrasting intense yet subtle grilled, toasty notes. These are followed by aromas of candied citrus peel, lemon and vanilla tart, roasted almonds and finally a floral hint of dried flowers and lime blossom. The initial impression on the palate is expressive and powerful, dominated by the vivacious citrus fruit, especially ripe lemon. Mid palate the flavour is more delicate, with flavours of caramelised grapefruit. The lengthy rich finish reveals sweet liquorice notes. A perfect marriage of delicacy and intensity with freshness and harmony.

## Vineyards

All the grapes used in the Comtes de Champagne are grown in the 100% rated Grand Cru rated vineyards in the Côte des Blancs of Avize, Le Mesnil sur Oger, Oger and Chouilly.

## Winemaking

Produced in the cellars of the former Saint-Nicaise abbey (13th century) in Reims, Taittinger Comtes de Champagne Blanc de Blancs receives all the lavish care and attention it needs to reach its peak, and is only created if all of the following conditions are present, to make it such a rare luxury: The Comtes de Champagne Blanc de Blancs cuvée is made entirely from Chardonnays from only the best vines on in the prestigious Côte des Blancs including Avize, Mesnil-sur-ogier and Crament. It is only produced when the harvest is of exceptional quality worthy of a vintage year. Only the wine from the first press (the Cuvée) is used a sure guarantee of finesse. 5% of the wines used to make it have aged for 4 months in new oak barrels (a third of which are renewed every year), enhancing the intrinsic qualities of the final blend. Only after slow and patient ageing for 10 years in the Saint-Nicaise chalk pits (Crayères) does this cuvée of exceptional quality come out into the light.

## Vintage

2002 was marked by low rainfall and a relatively mild winter. The summer was a succession of hot, sunny days. Shortly before harvest, 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. The harvest overall was considered great by many producers and lasted from the middle of September through to the end with the conclusion from all being that 2002 was indeed a good vintage.

## Food match

*Enjoy with:*

- Grilled & Roasted White Meats
- Fish/Shellfish
- The ultimate aperitif. A delicate Champagne to match to equally light and delicate foods such as grilled dover sole or scallops.

## Tasting Guide



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**Grapes**  
Chardonnay 100.0%

**Region**  
Champagne

**ABV**  
12%

**Residual Sugar**  
0.00 g/l

**Size**  
Magnum

**Drink now...**  
5 years+