



CHAMPAGNE  
**TAITTINGER**

*Reims*



# Taittinger Comtes de Champagne Blanc de Blancs Brut 2006

## Winemaker Notes

Very pale yellow colour. Fine, light bubbles, rise steadily to form a delicate ring of foam. The nose initially presents a fresh, refined tangerine-like fruitiness. It then develops more mature notes of ripe fruit, raisin pastries and candied fruit. On the palate, the attack is both smooth and very lively. The mid-palate is supple, full-bodied and rich, with flavours of grapefruit. The finish is still very long and refined with a hint of spice, reminiscent of liquorice sticks. The Comtes de Champagne Blanc de Blancs 2006 offers maturity and finesse. This champagne's aromatic potential is just beginning to open up, suggesting a very good capacity to age.

## Vineyards

The Comtes de Champagne Blanc de Blancs cuvée is made entirely from Chardonnays from only the best vines in the prestigious Côte des Blancs. It is only produced when the harvest is of exceptional quality worthy of a vintage year.

## 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. Every bottle of Comtes de Champagne strictly adheres to all of the following to make it such a rare luxury and the connoisseurs choice:

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 been aged for 4 months in new oak barrels (a third of which are renewed every year), enhancing the intrinsic qualities and complexities of the final blend. Only after slow and patient ageing for 8 to 10 years in the UNESCO Saint-Nicaise chalk pits (Crayères) does this cuvée of exceptional quality come out into the light.

**Grapes**  
100% Chardonnay

**Region**  
Champagne

**ABV**  
12.5%

**Residual Sugar**  
9 g/L

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

## Vintage

Overall, 2006 was a hot year. After a very dry autumn, the winter was cold and snowy, but fortunately there was no damage in the vineyard. The spring brought steady, mild weather, and ended with the vines flowering between 12 and 18 June. The summer was very variable, with exceptionally hot periods punctuated by numerous storms in July, followed by cooler temperatures and overcast skies in August, while September saw renewed heat and the start of a dry spell. This did not have a negative effect on the volume of the harvest. The harvest began on 7 September and was relatively spread out, in order to take into account the unevenness in the ripening. Rain arrived at the end of the harvest, but yields were high enough for us to be able to select the best grapes.

## Food match

*Enjoy with:*

- Grilled & Roasted White Meats
- Fish/Shellfish
- The ultimate aperitif. A hedonistic match with fine caviar



Antonio Gallani  
PROSECCO  
**vinous** 97+  
explore all things wine points

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