# TAITTINGER
# *COMTES DE CHAMPAGNE*

## GRANDS CRUS BLANC DE BLANCS

## 2012

The year 2012 has proven to be an excellent Champagne vintage. This highly contrasting 2012 vintage was characterised by a succession of climatic events that made for particularly challenging conditions for the vines. A mild spell in February was followed by periods of frost in March and again in May with the added impact of hailstorms affecting multiple regions between April and July. Strong periods of sunshine then ensued, without excessive heat levels. This, coupled with low yields allowed for a rare level of maturity and led to the emergence of a harmonious and balanced Comtes de Champagne..

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The Comtes de Champagne Blanc de Blancs is made exclusively with Chardonnay from the five villages on the Côte des Blancs with «Grands Crus» classification: Avize, Chouilly, Cramant, Mesnil-sur-Oger and Oger. This unique terroir is a strip of land measuring barely 20 km. The thousand-year-old chalk, that is visible on the surface, creates a real oasis of water and warmth. White grapes flourish beautifully on this type of soil from which they derive minerality, strength and aromatic sophistication. To create the Comtes de Champagne only the «cuvée» is used for an absolute guarantee of sophistication. Of the wines that make up its composition, 5% have been aged for four months in new oak barrels, one third of which are replaced each year. These enhance the inherent qualities of toasted notes in the final blend. During the 10 years it has spent slowly maturing in cellars, time has worked its magic, meaning this vintage comes to us with an extraordinary energy and ageing potential.

All that remains now is for it to write the rest of its story. The moment you open this 2012 vintage, a special occasion in itself, it lives up to all expectations. It is a unique sensory experience, a visual and gustatory delight! Crystal clear, with a beautiful golden shimmer through colours of straw yellow and reflections of gold; the bead is fine, delicate and dynamic.

The nose takes you into a world of maturity and voluptuousness. It releases notes of candied citrus fruits, Williams pears and apricots. This Comtes de Champagne unveils pastry and brioche aromas, including lemon meringue, nougat and almond.
A wine of great mineral power, dense and rich with Chardonnays flexing a hint of iodine.

This full-bodied palate is built on a chalky backbone, which lends it a combination of intense flavours and lustrous elements, underscored by a fine and precise acidity. The seductiveness of this wine lies in its aromatic density, taking you on a journey through refreshing flavours of ripe citrus fruits paired with a long, saline finish. Possessing natural intensity, this Comtes de Champagne 2012 is unmatched in its vibrancy and in the exceptional purity of its fruits. It will evolve with both energy and finesse.

Really capturing a moment in time, the intensity of this Comtes de Champagne suggests that it offers all the ageing potential to be expected of such a cuvee. Supported by a fine structure and born in the light of the white chalk soils, this energetic wine achieves a rare level of intensity in this vintage year of optimum ripeness.

It is subject to a great deal of care and attention until it reaches peak condition, and the criteria for its creation mean that it cannot be produced on a large scale. Perfect for a special celebration, this champagne is the ideal match for a seafood, shellfish or fish entrée. With an ideal serving temperature of 11°C, this cuvee surprises from the first sips with its incredible youthfulness and its crystal-clear, taut texture.

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