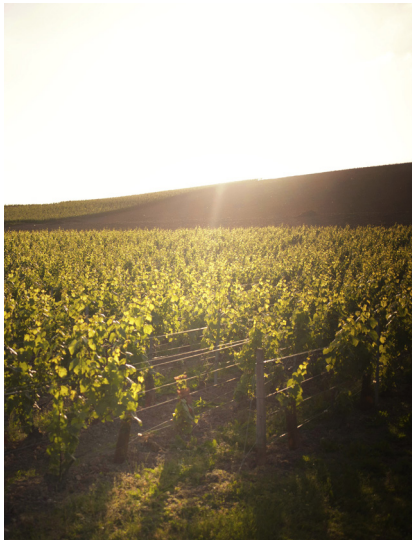
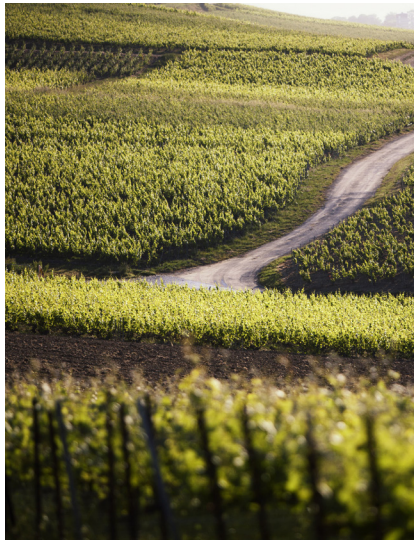
COMTES
DE CHAMPAGNE

GRANDS CRUS ROSÉ

2013

TAITTINGER





Over the course of generations, the Taittinger vineyard has grown significantly, and now extends over 288 hectares, making it the third largest estate in Champagne. The vineyards are planted with 37% Chardonnay, 48% Pinot Noir and 15% Meunier, harmoniously spanning 40 different crus that rank among the very finest to bear the name of Champagne. A wonderful reflection of the Taittinger style, they provide a significant portion of the House's grape supply, making them an incomparable asset in terms of quality control for the blends and the consistent excellence of its wines.

As part of our responsible approach, they carry the "High Environmental Value - Level 3," "Sustainable Viticulture in Champagne" and ISO 14001 accreditation, which comes in recognition of craftsmanship practised in harmony with nature.

The requirement for style is an ultimate quest; retaining only the very best and resembling no one else, this is the philosophy of creation for our wines. A subtle balance between the power of nature and the creativity of humankind, with the Chardonnay grape variety serving as the golden thread. A signature that transcends styles to create unforgettable moments.

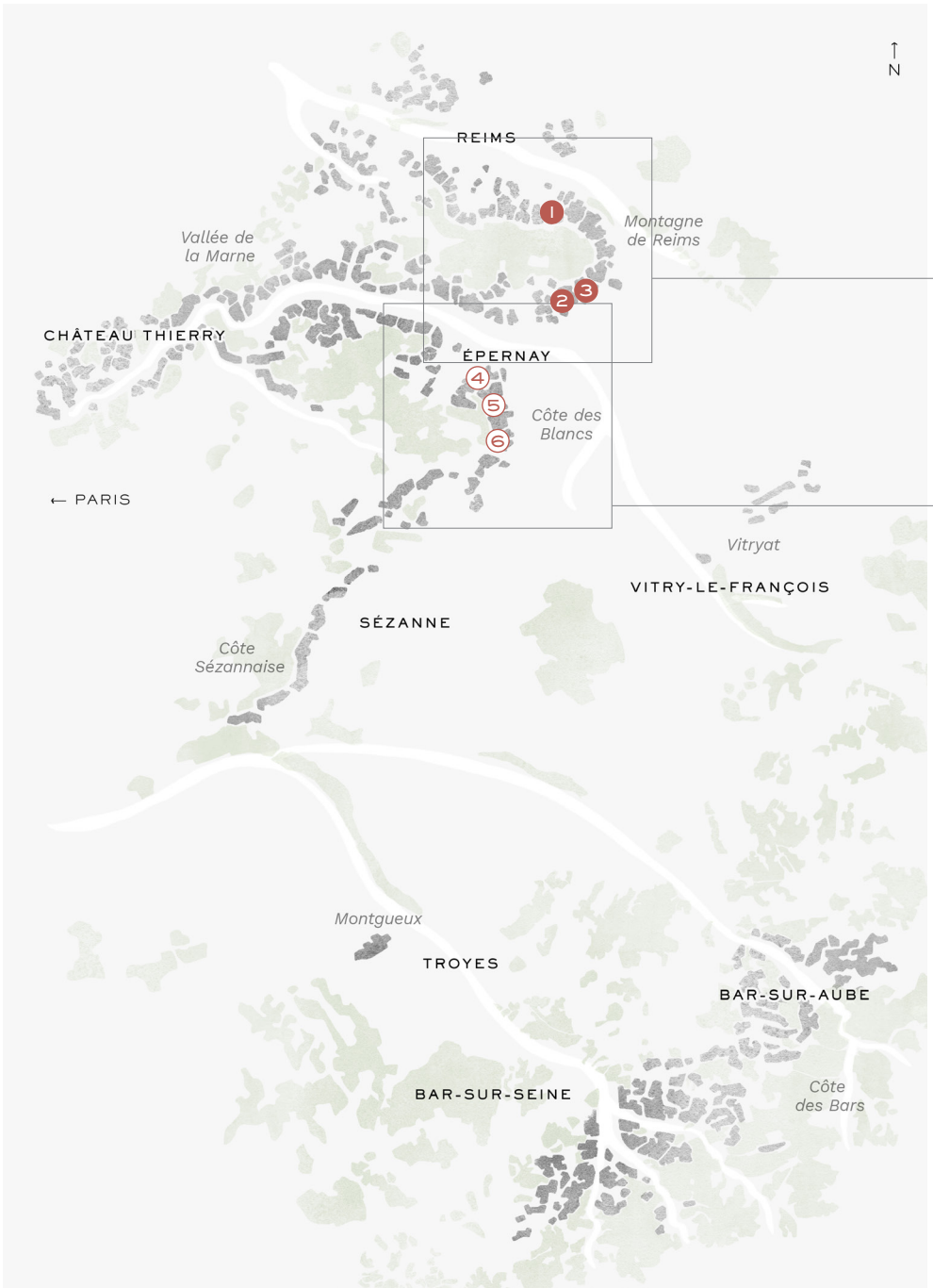
« It's the most sensual blend of all, with grapes selected for their incredible quality. Its effect is like a caress »

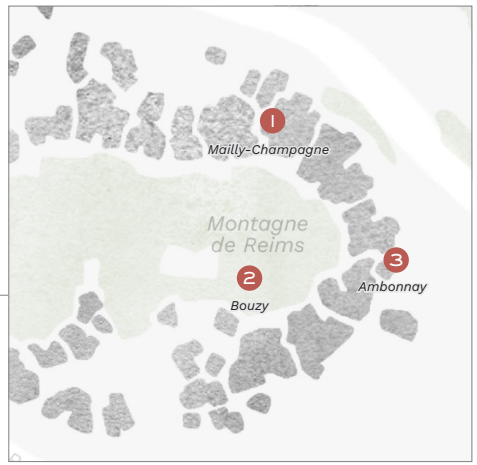
Vitalie Taittinger

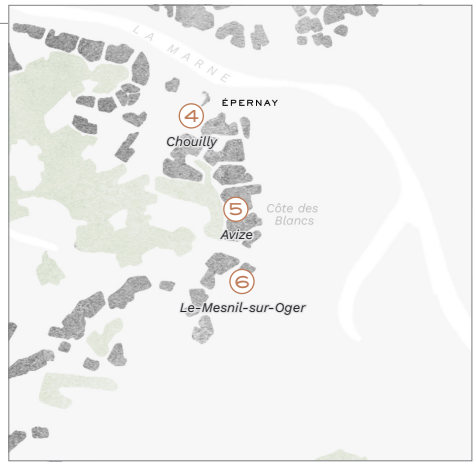
This 2013 vintage emerged from a year characterised by an exceptionally late and cool growth cycle. The onset of flowering didn't take place until early July – unprecedented in the Champagne region. Fortunately, this was followed by a glorious summer, with plenty of sunshine, record temperatures and very low levels of rainfall: ideal ripening conditions for the Pinot Noir and Chardonnay grapes. The harvest became a drawn-out affair with an unseasonably late start on 24th September. Harvesting unfolded in cool conditions, contributing to the elegance and freshness of the wine. With great energy, this cuvée embodies the extraordinary blend of Pinot Noir and Chardonnay Grands Crus, defined by the striking harmony and balance they display. It carries all the power and precision of the Comtes de Champagne Rosé, but also the fragrant generosity of the 2013 vintage.

This exceptional vintage echoes the superb maturity of the Chardonnay grapes, and is built upon the chalky, mineral body unique to the Comtes de Champagne style, conferring incredible aromatic refinement and a singular strength of character.

Until reaching its peak expression, the Comtes de Champagne Rosé demands time to develop, benefiting from 12 years of slow ripening in our historic chalk quarries. This extended time allows the wine to truly flourish.







1. *Mailly-Champagne*
2. *Bouzy*
3. *Ambonnay*
4. *Chouilly*
5. *Avize*
6. *Le-Mesnil-sur-Oger*

KEY

- *Cépage Pinot Noir*
- *Cépage Chardonnay*

APPEARANCE

This 2013 vintage presents a beautiful blushed salmon pink colour, with an elegant, crystal clear sparkle. Defined by a precise and sophisticated aromatic expression, its fine and lively effervescence lends a graceful, soft sensuality to the palate.

NOSE

Both delicate and seductive on the nose, it reveals high aromatic complexity combining fresh and fruit-forward accents with a hint of bitterness. It opens with delicate notes of rose petals, before moving towards a palette of refined, zesty fruits such as wild strawberry, raspberry, cherry and pomegranate. As the wine warms up, spicy undertones emerge on the finish alongside blond tobacco and fresh leather nuances to extend the sensory experience.

PALATE

The attack is fresh and vibrant, lifted by a lively acidity which is seamlessly enveloped by refined flavours of mandarin, pink grapefruit and blood orange. The silky effervescence underpins a strong and balanced structure, extending into a long, fresh and elegant finish.

CULINARY PAIRINGS

This Comtes de Champagne Rosé epitomises the art of fine dining, pairing effortlessly with refined and balanced dishes from both sea and shore. It offers an elegant accompaniment to delicate dishes, from plant-based starters to roasted meats and red-fruit desserts.

Origin of plots : Côte des Blancs, Montagne de Reims, Bouzy

Blend : 60% Pinot Noir, 40% Chardonnay, 13% Vins rouges Grands Crus

Cellar ageing : 12 years

Dosage : 9g/L

Harvest : 2013

Ageing potential : 12 years or more

Available formats : Bouteille / Magnum / Jeroboam / Mathusalem

TAITTINGER