

TAITTINGER  
*VINTAGE BRUT*

2015





TAITTINGER



2015



CRU DE THIRY EN COTE DE CHAMPAGNE

CHAMPAGNE

**TAITTINGER**

*Château de Taittinger, Reims, France, fondée en 1734*

2015

BRUT

À REIMS

MILLÉSIMÉ

LABORÉ PAR TAITTINGER, REIMS, FRANCE



An elegant vintage!

2015 is remembered for its classic growth cycle. The particularly mild winter gave way to a varied spring with a period of freezing temperatures followed by intense heat. The vines reached full bloom at the usual times, during a sunny and dry month of June. It was a glorious summer with plenty of sunshine and little rain. The ripening of the Pinot Noirs and Chardonnays was given a boost at the end of August by some long-awaited rainfall. The crops were harvested in mid-September under the cool autumnal skies, giving rise to elegant, fresh and fruity wines, worthy of labelling as true "classics". The Taittinger Vintage Brut is exclusively produced from first press wines, blended from 50% Chardonnay and 50% Pinot Noir. The Grands Crus make up a significant proportion at 70% while the other selected villages are all classified as Premiers Crus. Ageing in the cellars for 5 years helps it to flourish.

On the nose, the 2015 Vintage is simultaneously precise, pure and fruity. It abounds in aromatic finesse and good minerality. This lively freshness feeds into a bouquet of white flowers - orange blossom, lime flower and honeysuckle - punctuated by the aroma of fresh fruits like lime and white peach, delicately accompanied by notes of lightly toasted almonds. On the palate, the attack is full of energy, precise and focussed. This rich, fruity and smooth sensation, with a hint of citrus, provides excellent balance between structure and finesse. Its almost chalky finish caresses the palate with a long and lingering saline tone.

It is the perfect confluence of terroir, year, climate and our House style. This vintage encompasses all of our terroirs' finesse and maturity, that can only be fully appreciated upon tasting. In its youth, it expresses itself superbly on its own, and then as the years go by, its generous structure will pair equally well with delicate and refined gastronomic or culinary dishes.



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*Reims*