

TAITTINGER
VINTAGE BRUT
2016

A deep and complex vintage, much like the mixed,
demanding continental climate from which it heralds.

TAITTINGER



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TAITTINGER
CHAMPAGNE

BRUT MILLÉSIMÉ 2016

REIMS
FRANCE

2016 was a mixed year and later than average.

The wine-growing year started off with a particularly mild winter. The cold finally arrived in March. The end of April was marked by an unusual succession of destructive spring frosts and spring itself was notable for its lack of sunshine and very heavy rainfall, which encouraged the onset of mildew. July was particularly cool and rainy. This capricious weather demanded much adaptability from both plants and winegrowers alike.

At last, come August, the good weather finally arrived! It was very dry, sunny and hot, scorching even, giving the vines the perfect end to their growing cycle. The harvest began in mid-September in the cool of autumn. It was a particularly staggered affair and the first grapes were picked between the 10th and 27th September, depending on the area. The grapes were perfectly ripe, and even though the quantity harvested was less than in previous years, the grapes were superb, producing wines that are elegant, fresh and fruity; true "classics"!

After a trying wine-growing year, the high quality of this harvest was just reward for the work done in the field and delighted all those involved in the chain.

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 over 5 years helps it to flourish.

The nose of this 2016 vintage expresses beautiful complexity. There are floral aromas of hawthorn and pleasant notes of pear, kumquat, verbena, gingerbread and white flowers, underpinned by a subtle minty note.

On the palate, it releases superb energy; a fresh and dynamic attack with floral tones such as honeysuckle combined with delightful notes of peach and citrus fruits. The finish is subtle with lovely long-lasting aromas on top of pleasingly bitter orange peel. There is a charming complementarity between the elegance of the chalky soils of the Côte des Blancs and the broader shoulders of the Pinots Noirs from the Montagne de Reims. 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.

It will be perfect as an aperitif served alongside cured ham, cheese puffs or prawns; however, its rich structure also lends itself to accompanying salmon, John Dory, tuna or even a scallop carpaccio.



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