

*BRUT*  
*MILLÉSIMÉ 2013*



CHAMPAGNE  
**TAITTINGER**

*Reims*



The year 2013 stands out for a winter where temperatures fell below the ten-year average with periods of snow and freezing. Spring persisted with cool temperatures and was marked by heavy rainfall. Flowering began in July. An extremely sunny and particularly hot summer helped the vines to offset any delay. Harvest began on October 1st for the Chardonnays. Maturity at harvest was very satisfying. The Chardonnays combined notes of white flowers with citrus. They were powerful, structured and well-rounded with excellent length. The Pinots Noirs were complex, fusing floral aromas with white, yellow and red fruit.

## COMPOSITION

The Taittinger Brut Vintage comprises only wines from the first press with a blend of 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. A 5-year long ageing period in the cellars unlocks its full potential.

## TASTING

A vivacious, fresh nose offers aromas of hawthorn, grapefruit and pear. The palate is crisp and wonderfully precise. Marked by citrus fruit, it offers an excellent balance of structure and finesse. The complex finish is elegant and long.

## MOMENTS FOR ENJOYING

Offering complexity and a delicate tautness, this wine is perfect for an aperitif amongst connoisseurs. Over the years, its generous structure will see it mature to accompany gourmet meals of wonderfully roasted white meat with grilled vegetables.