

TAITTINGER  
*COMTES DE CHAMPAGNE*  
GRANDS CRUS ROSÉ  
2008

*Created as early as the 18th century and served in the royal French courts, rosé champagne is at the very source of the success of champagne in general. A symbol of joyful, liberated luxury in the "Roaring Twenties", it is still highly prized today. It becomes an extremely rare, very exclusive pleasure with the Comtes de Champagne Rosé. This cuvee is indeed only produced in exceptional years, not only for the Chardonnay grapes but also for the Pinot Noir. As the rarest cuvee of Maison Taittinger, it is a legendary champagne appreciated above all else by Rudolf Nureyev, the ballet dancer-choreographer: " ...When I drink Comtes de Champagne rosé, I do not dance, I fly..."*

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**COMTES**  
DE CHAMPAGNE  
GRANDS CRUS - ROSÉ  
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2008  
CHAMPAGNE  
MAISON FONDÉE EN 1735

The Comtes de Champagne Rosé is made of 30% Chardonnay Grands Crus from the most prestigious Côte des Blancs terroirs combined with 70% Pinot Noir sourced from the Montagne de Reims Grands Crus of which 12% is enhanced with red wine from Bouzy Pinots, whose somewhat long pre-fermentation maceration ensures a superb tannic structure with fruit-forward aromas of red and black berries.

This 2008 vintage is cloaked in an elegantly coloured robe of bright salmon pink. A hint of copper reflections highlight the fine, creamy bubbles in this exceptional cuvee. The nose is simultaneously indulgent and fresh, evoking aromas of raspberry, black cherry, then lightly stewed peaches and pears, all of which is further elevated by subtle scents of menthol.

On the palate, the incredibly fine, precise attack gives way to the perception of a chiselled tannic structure, that reveals the full power of the limestone Grand Crus terroirs from which it heralds. Held taught by a superb chalky acidity and exquisite freshness, the palate extends in beautiful, aromatic purity to leave a lingering impression of delicate salinity.

The Comtes Rosé 2008 is subject to a great deal of care and attention until it reaches peak condition, and the criteria for its creation means that it cannot be produced on a large scale. Before being exposed to light, the Comtes de Champagne Rosé 2008 will have undergone more than 12 years of ageing in the heart of the Saint-Nicaise chalk cellars dating from Gallo-Roman times; a maturation that allows this vintage to open itself up to us with extraordinary energy and ageing potential. All that remains now is for it to write the rest of its story.

This Comtes de Champagne Rosé 2008 is the champagne par excellence to accompany gourmet cuisine. It is the perfect pairing with white meats but also reveals its full potential when served with lobster. A fabulous vintage whose subtle, exuberant energy fuses sublimely with the intense flavour of certain cheeses, such as old Comté or Chaource, or with the zesty sweetness of baked pears or morello cherry tart.



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*Reims*