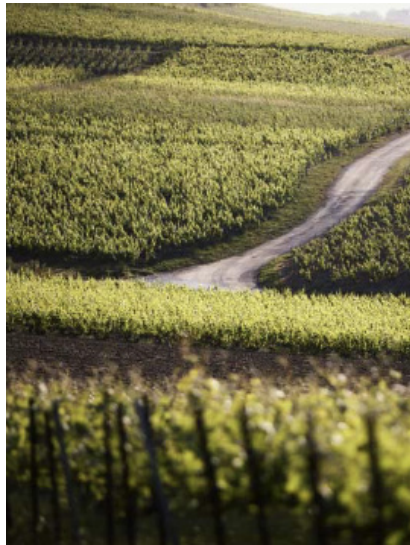


COMTES
DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANCS
2014
TAITTINGER



Over the course of generations, the Taittinger vineyard has grown considerably, and today extends over 288 hectares, making it the 3rd-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 Maison's grape supply, making them an incomparable asset in terms of quality control for the blends and the consistent excellence of its wines.

Using the “responsible winemaking” approach, this wine carries both the “High Environmental Value - Level 3” and “Sustainable Viticulture in Champagne” accreditations, all of which comes in recognition of meticulous craftsmanship practised in harmony with nature.

The demand for style as an absolute quest, retaining only the best and resembling no other but oneself, such is the philosophy behind our wines. A subtle balance between the power of Nature and the extravagance of man, a signature that allows us to free ourselves from the effects of fashion to offer memorable moments.



« The Comtes de
Champagne Blanc de
Blancs Grands Crus
showcase the noble
traits of Chardonnay, it
is a poem »

Vitalie Taittinger

The Comtes de Champagne signature blend writes a singular chapter in the history of Champagne's Grandes Cuvées. It is a wine that stands the test of time, perfectly faithful to the mineral-rich terroirs of the five villages of Côtes des blancs (Avize, Cramant, Chouilly, Mesnil-sur-Oger, and Oger).

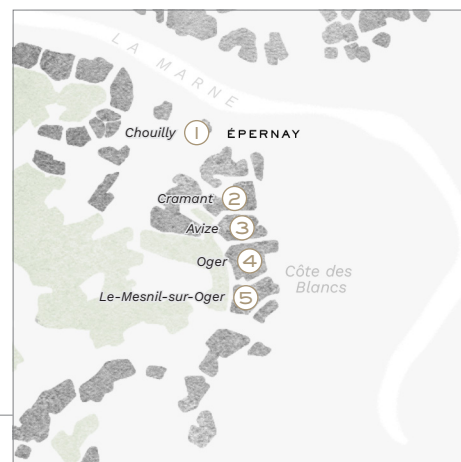
2014 brought an early start to the growth cycle, when a mild winter reduced the risk of frost. This was followed by a dry, sunny spring and

a rather cool summer. Though the vines had flowered early, growth slowed over the summer and the first bunches were clipped between the 12th and 15th of September. With its painstakingly selected plots, this Comtes de Champagne 2014 reflects the many facets of a year that brought freshness, delicacy, precision and energy.

Really capturing a moment in time, the intensity of this Comtes de Champagne 2014 suggests that it offers all the ageing potential that

is to be expected of such a cuvee. It is subject to a great deal of care and attention until it reaches peak condition, and the criteria for its creation mean that it cannot be produced on a large scale.

Ideally served at 11°C, the first sips of this Cuvée carry the surprise of bold youthfulness, and a firm, crystalline texture. Perfect for exceptional celebrations, this champagne is ideally paired with starters of seafood, fine shellfish or fish.



- ① Chouilly
- ② Cramant
- ③ Avize
- ④ Oger
- ⑤ Le Mesnil-sur-Oger

LEGEND

- Chardonnay Grape

APPEARANCE

Crystalline, with a sparkling yellow colour and slight flashes of silver. Its bubbles are fine and delicate, with an almost silky texture.

NOSE

On the nose, we encounter a Comtes de Champagne that opens with a chalky, briny, mineral feel; aromas that connect us to the love of the terroir from which it was born.

Then the nose expands into toasted notes of brioche and pastries flavoured with lemon meringue, hazelnut and almond.

Once the wine has breathed, the 2014 millésime expresses its full energy in notes of citrus, white flowers, white fruit and aromatic botanicals.

PALATE

On the palate, the bubbles leave a gentle caress with a hint of zest and passion.

This Comtes de Champagne 2014 offers a superb, mouthwatering freshness, an excellent structure with light components, refined bitter notes, and a long, saline finish.

CULINARY PAIRINGS

Scallop carpaccio, blue lobster, salmon roe, sole meunière

Brillat-Savarin cheese and spice-roasted apple/pear.

Plots origin : Avize, Cramant, Chouilly, Oger, Le Mesnil-sur-Oger

Blending : 100% Chardonnay Grands Crus

Cellar ageing time : 10 years

Dosage : 8-9g/L, carrying on the Maison's signature style

Harvest : 2014

Ageing potential : 10 years or more

Available formats : Bottle / Magnum / Jeroboam / Methuselah

Vinification : 6% - 8% of wines aged in barrels for 4-6 months

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