



Taittinger Brut Reserve NV Champagne

92
POINTS

Bob Campbell



A classy Champagne from a top producer, the Taittinger is refined yet complex. Three to four years aging in cellar is given to a fairly high percentage of Chardonnay (40%, with the rest Pinot Noir and Pinot Meunier). The result is a gently rich Champagne with a core of real depth and freshness made mellow and round by perfectly expressed bready, yeasty complexity. Truly a complete connoisseur wine, this style is both highly laudable and highly pluggable.

Grape

40% Chardonnay, 60% Pinot Noir and Pinot Meunier

Its Origins

Champagne Taittinger are one of the few Grande Marque Houses that are still family owned and run. Presiding over this fabulous estate is Pierre-Emanuel Taittinger who is assisted by his children Clovis and Vitalie. With over 650 hectares of their own vineyards, Taittinger control much of their own production, with much of the vineyard being of Grand Cru classification. In the 1960s a prescient decision was made by Pierre-Emanuel's great-uncle Francois to focus the House's resources around Chardonnay and to pursue a vision of lightness and delicacy which has become a hallmark of the Taittinger style enjoyed today. The Taittinger cuvees also benefit from a longer aging process than is required under Champagne regulations delivering wines that have a subtle elegance with an underlying persistence of flavour and length that see the wines consistently score well in international tastings as well as with sommeliers from around the world.

What The Critics Say

17/20 Jancis Robinson

"Tasted blind. Delicate intriguing nose with real depth. Lots of palate impact and a nice tight bead. Serious wine that would be good with food as well as being a very positive aperitif in the rarefied atmosphere of an aircraft cabin."

92/100 Bob Campbell MW

"Lovely elegant champagne (style) with appealing delicate toasty flavours, an ethereal texture and good length. Dry with an exquisite balance of tangy acidity."

Variety Champagne

Colour White

Region Champagne

Closure Cork

Volume 750ml

Alcohol 12.50%

Maturity No

This Wine Goes Well With



CANAPES



SALMON



SHELLFISH

Taste



LIGHT-MEDIUM