

TAITTINGER BRUT RESERVE CHAMPAGNE

Composition:

Taittinger Brut Réserve is a blend of Chardonnay wines (40%) and Pinot wines (60%) from 40 different vineyards and matured to perfection. Such a high proportion of Chardonnay is seldom found among the great champagnes.

Tasting

The **colour** is brilliant, golden straw yellow. The bubbles are fine. The mousse is both discreet and persistent. The **nose**, very expressive and open, is both fruity and bready. It exudes aromas of peach, white flowers (may blossom, acacia and vanilla pod).

On the **palate**, this lively fresh wine is at once in harmony. This is a delicate wine with flavours of fresh fruit and honey. In all a wine blessed with well-developed aromatic potential. It is aged for three to four years in the cellars where it achieves perfect maturity.

Drinking suggestions.

It can be drunk as an aperitif or with food, preferably with an evening meal. It is a perfect accompaniment to white meat, lamb with chanterelles, crayfish and mushroom quiche.

Profile

A wine of great charm, combining the power of Body and the intelligence of Spirit.