



CHAMPAGNE **TAITTINGER**

Reims

*Champagne Taittinger served during the Nobel festivities
for the fifth consecutive year.*

Champagne Taittinger had the honour of delivering the champagne to the festivities surrounding the Nobel festivities in Sweden, culminating with the banquet held in celebration of the laureates on 10th December 2018. The prominent guest in Stockholm City Hall enjoyed Taittinger Brut Millésimé 2013 with the first course; During this year's festivities, the cuvee was served to lightly baked Arctic char with crayfish broth, dill seed-infused onion, lightly smoked trout roe, crispy potato and watercress foam, signed by chef Tom Sjöstedt.

The Nobel Prize is one of the most prestigious prizes in the world and follows the will of Swedish scientist Alfred Nobel, known to have invented dynamite. Since 1901, the Nobel Prize has awarded laureates for «the Greatest Benefit to Mankind» in the fields of Physics, Chemistry, Physiology or Medicine, Literature and Peace. In 1968, Sveriges Riksbank (Sweden's central bank) established The Sveriges Riksbank Prize in Economic Sciences in Memory of Alfred Nobel.

The Nobel Prize is handed over to the laureates in Stockholm on the 10th of December from King Carl XVI Gustaf of Sweden, with the exception of The Nobel Peace Prize which is delivered in Norway. The banquet following the Prize Ceremony is known as one of the most exquisite celebrations in the world and the menu served during the banquet is a well-kept secret until the very last moment. Champagne Taittinger has been selected to the Nobel festivities for five consecutive years.

Taittinger Brut Millésimé consists exclusively of cuvees of Chardonnay and Pinot Noir, in equal proportions. Some fifteen villages are involved in the construction of this blend. The Grands Crus of Champagne make up a significant portion while the other villages selected are all certified Premiers Crus. It is a fine, delicate, airy, elegant champagne that presents a beautiful balance of aromatic intensity and freshness. The nose is defined by intense citrus fruit aromas of mandarin zest and floral notes. The taste is dominated by citrus fruits, followed by flavours of pear and raisins, then a complex finish with a beautiful length.

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