

COMTES
DE CHAMPAGNE
GRANDS CRUS ROSÉ
TAITTINGER
2009

COMTES DE CHAMPAGNE
ROSÉ 2009 :
32ND VINTAGE IN THE HOUSE'S HISTORY

There are not many Champagne Houses these days that still bear the name of their owners. The Taittinger family have managed the eponymous House for nearly a century. Its aim has always been the pursuit of excellence. This intransigence is rooted in the history of the House itself, in its affection for the earth and the people who cultivate it, in the constant control of the quality of its vineyard, but also through an ancestral savoir-faire in producing its wines.

This rigorous, passionate family made a choice to never compromise on quality and were early adopters of environmentally-friendly practices. For over 10 years, its 288Ha of vineyards have been fully grass-covered and the estate now has dual certification: High Environmental Value and Sustainable Viticulture in Champagne.



“Working the vineyard takes craftsmanship. Aesthetics are essential and biodiversity is a successful balance. Beautiful vines will grow beautiful grapes, which will be at the source of beautiful wines. Our eco-responsible approach is based on respect for the environment, heritage, terroir and, therefore, the quality of the product. It isn't a passing fad but a coherent approach and a philosophy of thinking and acting, and it has been this way for many years.”

Christelle Rinvile
Taittinger Vineyard Manager

This absolute requirement dwells in the scripture of Taittinger champagnes, which are both “elaborate, alchemical and intuitive”, as too in the production of its rosé champagnes, made from a blend of red wines and white wines. However, this favoured method throughout the Champagne region remains the most challenging. Much more than just a flighty seasonal flavour in fashion for the sunny season, Maison Taittinger is fully committed to its rosé champagne, which takes the form of three characterful cuvees.



“Through these three stories, three moments, three taste experiences, Taittinger is boldly pursuing its goals and commitment to reveal intensity, awaken the senses and evoke lightness, elegance, freshness and indulgence”.

Vitalie Taittinger
President of Champagne Taittinger

CREATING TAITTINGER'S ROSÉ CHAMPAGNES



Producing a Rosé Champagne involves creating a still rosé wine, turning it into champagne and cellar ageing it for several months or years. Winemakers can adopt one of three different methods in order to make a still rosé wine. One method involves macerating the juice of the fresh black grapes with their skins in order to extract coloured pigments (anthocyanins), aromas and some structure (tannins). A longer maceration results in a still red wine which ensures extended stability of the extracted elements and that is then skilfully blended with a white wine.

The red wines are made from massal selections of the estate's Pinot Noir. Since joining Champagne Taittinger in 2015, Cellar Master Alexandre Ponnvoy has brought a Burgundian influence into a global vision of red wine production. Obtaining satisfactory maturity is a constant challenge for this Champagne-based vineyard due to its extremely northern location.

"The estate enjoys a controlled plot selection focused on producing distinguished and sought-after red wines, both in the Montagne de Reims (Ambonnay, Verzenay, MaillyChampagne and Rilly-la-Montagne) and the Côte des Bar (Loches-sur-Ource and Les Riceys)," outlines Alexandre Ponnvoy. A long-standing partnership guarantees high-quality production in Bouzy.

In addition to this, he explains that "the key stages such as spur pruning, disbudding, thinning out the leaves, tasting the berries and vinification in the pressing centres as close to the harvest as possible."

This viticultural commitment allows the grapes to reach the desired maturity with a view to obtaining high-quality extractable polyphenols (anthocyanins and tannins).

The skins are peeled off the harvested grapes so that only the berries of the fruit remain, while the woody parts of the bunches are also removed as their presence can result in herbal flavours and astringency in the wine, as well as absorption of its colour. Alexandre Ponnavey introduced "vatting with a longer maceration period including an initial pre- fermentation cold maceration (10-12°C) for four to five days, followed by maceration with alcoholic fermentation for eight to nine days at 23-24°C."

The first stage allows for extraction and development of the wine's fruity potential, particularly the fresh cherry notes, as well as softening the tannins and increasing the colour intensity. In the second part of the vatting process, aromatic compounds continue to be extracted, while the wine's texture simultaneously undergoes refinement. Racking takes place on a dry marc and without residual sugars. After the finishing stage, the red wine's well-trodden journey continues as it is now added, at a volume of 13 to 15%, to a still white wine. "We're looking for colour, fresh fruit aromas and ageing potential in this blend," notes the Cellar Master.

By adding a substantial proportion of Chardonnay, which brings tautness, minerality, elegance and strong potential, Alexandre Ponnavey and his teams have found a way of creating red wines that remain stable over time, with a very distinct colour, depth and freshness, as well as crisp tannins – without being aggressive.



COMTES DE CHAMPAGNE
ROSÉ 2009 :
AN ABSOLUTE MUST

The Comtes de Champagne reveals the surprising beauty of time: time spent waiting for that special occasion, deciding to taste it after many years of maturing; time spent exploring it, slowly and intricately, through the incredible aromas that emanate delicately and harmoniously from the glass; and time for the lasting memory of our emotions in that moment. Comtes de Champagne Rosé is only produced when the qualitative criteria exist to faithfully preserve the cuvee's signature style. Comprised of 30% Chardonnay Grands Crus from the most prestigious Côte des Blancs terroirs combined with 70% Pinots Noirs sourced from the Montagne de Reims Grands Crus, this blend is enhanced with 15% 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. A long stay of 10 years in the heart of the Gallo-Roman chalk cellars in Saint-Nicaise will be conducive to developing the complex aromas of this exceptional cuvee.

2009 is a fully matured vintage. Its superb maturity tantalises all the senses with a deep pink robe highlighted with glints of copper, an extremely delicate persistent effervescence. On the nose, there are invigorating notes of ripe red fruit in their finest aromatic expressions, lending the wine a real energy. Notes of Morello cherry, blood orange and vineyard peach, underscored with a hint of minerality, bring mesmerising elegance.

This is followed by more gourmand notes of wild strawberry compote and candied citrus fruit. On the palate, the incredibly fruity, fine and precise attack gives way to the perception of a fleshy tannic structure, revealing the full power of the limestone Grand Crus terroirs from which it heralds. Held taut by a superb chalky acidity and exquisite freshness, the palate extends in beautiful, aromatic purity to bear witness to the intensity expressed in this Comtes de Champagne Rosé. This vintage takes time to fully evolve before reaching its peak and benefits from a slow maturation process to guarantee the wine's optimal development.

Before being exposed to light, Comtes Champagne Rosé 2009 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 cuvee to reveal itself to us with the most balanced expression and at its own pace.

Champagne of gastronomic art par excellence. An exceptional apéritif, it will act as the perfect accompaniment to fresh, delicate and balanced dishes





CHAMPAGNE
TAITTINGER
Reims

Photos Credit

Thierry des Ouches / Thomas Babeau / Jean Blaise Hall / Nicolas Demoulin