



CHAMPAGNE
TAITTINGER

Reims

TAITTINGER
L'ESPRIT ROSÉ

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.

TAITTINGER



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”,

Explains 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”,

Explains 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.

This process is exclusive to the Champagne region and is also Taittinger Champagne's preferred choice for the creation of its rosé, which takes the form of three different cuvees: Prestige Rosé, Nocturne Rosé and Comtes de Champagne Rosé.

The red wines are made from massal selections of the estate's Pinot Noir. Since joining Champagne Taittinger in 2015, Cellar Master Alexandre Ponnavey 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, Mailly-Champagne and Rilly-la-Montagne) and the Côte des Bar (Loches-sur-Ource and Les Riceys)," outlines Alexandre Ponnavey. 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.

These happy marriages are left undisturbed on racks where they are cellar aged, a stage lasting a minimum of three years for the Prestige Rosé, five to six years for Nocturne Rosé and over 12 years for the Comtes de Champagne Rosé.

THREE CUVÉES WITH UNIQUE CHARACTERS

Created as early as the 18th century and served in the royal French courts, rosé champagne is at the very source of the success of champagne in general. A symbol of joyful, liberated luxury in the “Roaring Twenties”, it is still highly prized today.

There are many precious moments in our lives. And many emotions that accompany them. That is why Maison Taittinger wanted to showcase its talent for rosé across three cuvees with distinct identities and yet each one as well-honed and generous as the other.

PRESTIGE ROSÉ, INTENSE SOPHISTICATION

Taittinger Prestige Rosé is for flamboyant, indulgent, spirited occasions, bedecked in elegance. Punctuated by its liveliness, its crispness, Taittinger Prestige Rosé is instantly recognisable for its deep colour obtained through the secret of its creation. It is a delicate rosé blend that requires a high degree of skill to produce. It is, in fact, the 15% still red wine from the best Pinots Noirs in the Montagne de Reims and les Riceys added to the final blend that gives this cuvee its unmistakable colour and structure. This is then nourished and softened by the delicacy provided by the non-vinified red Pinots Meuniers and Pinots Noirs. Finally, it is Maison Taittinger's cherished Chardonnay that perks up the palate with its freshness and energy. On the palate it delivers a vibrant sensation, somewhere between velvety and full-bodied, with flavours of young fresh fruits that only a rosé blend allows.

What to pair it with? The result is an assertive rosé, synonymous with pleasure, that should preferably be enjoyed alongside red fruits, scallop tartar, crab or any other meats whose pleasant sweetness will marry harmoniously with this champagne.



NOCTURNE ROSÉ, SPELLBINDING VIBRATION

Taittinger Nocturne Rosé, is delicate bliss, a moment of elegant, courteous letting-go, with intense, smooth aromas that lead to sweet delight.

This “night-time” rosé is Taittinger’s smooth, rounded promise to keep champagne-lovers company until first light with a cuvee that shimmers with fine bubbles of light. Taittinger Nocturne Rosé is a “dry” champagne, composed of 30% Chardonnay and 70% Pinots Noirs and Pinots Meuniers from around thirty different vintages. 15% comes from still red wine from the best Pinots Noirs in the Montagne de Reims and les Riceys added to the final blend for a unique result. Three words spring to mind on the palate: voluptuous, fresh and smooth.

A dry dosage (17.5g/l of cane sugar) combined with maturity from a slow, 4 years of ageing gives this wine all the sweetness a night owl needs.

What to pair it with? This can be enjoyed on its own at any point throughout the evening or as an accompaniment to a delicious dessert.



COMTES DE CHAMPAGNE ROSÉ 2007, 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.

2007 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, a nose of crushed strawberries, lime and liquorice underlined by a hint of roast coffee and cacao. The palate is entranced by a variation of gourmet sensations. The fresh, precise and taut attack gives way to reveal a supple, molten and heady structure.

The finish is fruity, underscored by a delicate saline note. With the purity of its precise, gourmet aromatic structure, this vintage is perfectly in line with its predecessors and promises to offer excellent ageing potential. What to pair it with? This cuvee is "the" champagne par excellence of culinary arts and will enhance delicate, white-meat dishes as it will also show its full potential when paired with lobster; or, will marry superbly with the power of certain cheeses, such as Comté Vieux, Chaource or the tangy sweetness of baked pears or blueberry pie.

