

TAITTINGER
COMTES DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANCS
2013

In 2013 the grapes were slow to ripen, which is why this was one of the last vintages harvested in October. Spring arrived late after a particularly long and cold winter. Meanwhile, mid-April was exceptionally hot, dry and sunny with over 800 hours of sunshine – unprecedented in Champagne country! The grapes developed with a new-found impetus. Some light rainfall in early September helped the clusters increase in size and ripen at an accelerated rate.



Comtes de Champagne Blanc de Blancs is characterised by its composition of Chardonnays, exclusively sourced from the five prestigious villages classified 'Grand Cru': Avize, Chouilly, Cramant, Mesnil-sur-Oger and Oger. This unique terroir is a narrow strip of land measuring just 20 kilometres. The thousand-year-old chalk on its surface provides the area with a natural water and heat reservoir, creating optimum conditions for white grapes to flourish. This soil lends these grapes their minerality, strength and aromatic delicacy.

Only the very best 'cuvées' are used in the production of Comtes de Champagne in order to guarantee finesse. Of the wines that make up its composition, 5% have been aged for four months in oak barrels, one third of which are replaced each year. These enhance the characteristics of the final blend of toasted notes.

During the 10 years it has spent slowly maturing in cellars, time has worked its magic, meaning this vintage comes to us with an extraordinary energy and ageing potential. All that remains now is for it to write the rest of its story. The moment you open this 2013 vintage, a special occasion in itself, it lives up to all expectations. It is a unique sensory experience, a visual and gustatory delight! Crystal clear, with a beautiful golden shimmer through colours of straw yellow and reflections of gold; the bead is fine, delicate and lively.

This vintage captivates through its precision, its density and its blend of ripe citrus fruit flavours with pastry notes. The nose takes you into a world of freshness, opening smoothly to reveal a natural expression of radiant flavours and nuances underpinned by subtle acidity.

On the palate, the wine quickly pulsates as its effervescence unfurls into an invigorating sensation. It tightens up on the finish to leave a lingering taste imbued with ginger and liquorice. Possessing a natural delicacy, this Comtes de Champagne 2013 extends its energy with dynamism and a striking purity of aromas, superbly revealing the saline and mineral austerity of the excellent Côte des Blancs terroirs.

Really capturing a moment in time, the intensity of this Comtes de Champagne 2013 suggests that it offers all the ageing potential that is to be expected of such a cuvée. Supported by a fine structure, this wine achieves a rare level of intensity in this vintage year of optimum ripeness.

It is subject to a great deal of care and attention until it reaches peak condition, and the criteria for its creation mean that it cannot be produced on a large scale. Perfect for a special celebration, this champagne is the ideal match for a seafood, shellfish or fish entrée. With an ideal serving temperature of 11°C, this cuvée surprises from the first sips with its incredible youthfulness and its crystal-clear, taut texture.



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REIMS FRANCE