



Taittinger Comtes de Champagne Rosé 2005.

In general, 2005 was warm and dry.

After a winter which was hard but mostly dry, spring was characterised as being very mild with a few warm periods. The flowering period ran from 15th to 19th June.

After a period of concentrated rainfall towards the end of June and beginning of July, the rest of July was dominated by hot weather, and August by cool weather.

The grape harvest, which began on 12th September, was spread over a long period of time, and took place in mild, damp weather. The wind picked up at the end of the harvest, which provided a healthy, abundant crop.

The Chardonnays, of excellent quality, are characterised by their freshness and their mineral quality, as well as their generous, long finish.

The Pinot Noirs give very clean, vinous and ample wines.



The blend.

Taittinger Comtes de Champagne Rosé Millésimé 2005 is a blend of 70% Pinot Noir (100% «Grands Crus»), part of which (12%) is red wine from the vineyards of Bouzy, and 30% Chardonnay grapes. The Chardonnay grapes, from the vineyards of the Côte de Blancs (100% “Grands Crus”), bring refinement and freshness to the composition.

Only juices from the first pressing are used to ensure the structure and the long ageing potential so essential to this exceptional champagne. Cellar-ageing allows the complexity of the aromas to develop and rounds off the structure of Comtes de Champagne Rosé.

Tasting notes.

Comtes de Champagne Rosé Millésimé 2005 is a rich rose colour, with touches of violet. The bubbles are extraordinarily fine, rising vigorously in the glass, forming a wonderfully fine necklace of mousse.

The nose affirms intense aromas of ripe, sweet fruit, including crystallised strawberries, quince jelly, violet sweets and pears in syrup. There are hints of the cooked fruit aromas of plum tart.

It is rich and generous on the palate, smooth and vinous. The mid-palate confirms the initial aromas of sweet quince jelly, and develops richness with the flavours of fresh figs.

The very expressive finish is dominated by notes of liquorice accompanied by a tannin tartness to come.

Still young, but already possessing great class, Comtes de Champagne Rosé Millésimé 2005 is characterised by its rich, intense fruit aromas. Its tannic structure is becoming rounder and heralds a vintage whose depth and perfection are still improving.

Drinking Suggestions.

This celebratory and ceremonial wine has qualities that make it suitable for all occasions: during a meal to complement red meat in gravy or pink lamb, or to accompany a dessert of berries or fruit salad.



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