Brut Réserve.

Taittinger Brut Réserve is blend of Chardonnay (40%) and Pinot Noir and Pinot Meunier (60%) wines from over 35 different vineyards and vintages matured to perfection.
This high proportion of Chardonnay, unique among fine non-vintage champagnes, and a minimum ageing of three years in the cellars, where it reaches the peak of aromatic maturity, make Taittinger Brut Réserve a delicately balanced champagne, known for its consistently excellent quality the world over. Taittinger considers it an honour to produce a Brut champagne every year without exception.

Tasting.

The brilliant body is golden yellow in colour. The bubbles are fine, while the foam is discreet yet lingering. The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod.
The entry onto the palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey.
Taittinger Brut Réserve, which acquires its maturity during three and four years ageing in the cellar, offers excellent aromatic potential.

Drinking suggestions.

Taittinger Brut Réserve is the champagne for any occasion. A symbol of festivity, this wine is the ideal partner of celebration for the happiest milestones in a lifetime.

CHAMPAGNE
TAITTINGER
Reims