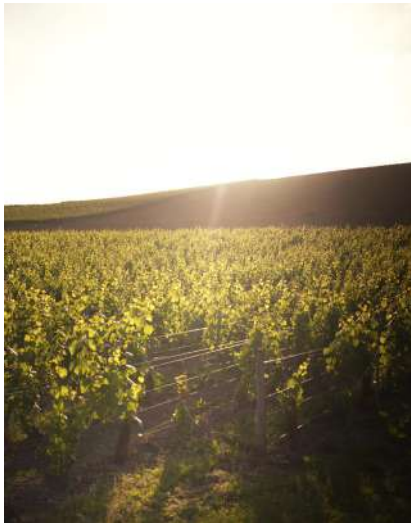


BRUT MILLÉSIME
2016

TAITTINGER



From generation to generation, the Taittinger vineyard has grown to 288 hectares, making it the 3rd largest estate in Champagne. Planted with 37% Chardonnay, 48% Pinot Noir and 15% Meunier, it is harmoniously distributed over 40 different crus among the best in the Champagne appellation. A perfect reflection of the Taittinger style, it accounts for a very significant proportion of its supply, an incomparable asset for quality control of blends and consistency in wine quality.

As part of its responsible approach, it has been awarded level 3 certification for High Environmental Value, Viticulture Durable en Champagne and ISO 14001 in recognition of its meticulous work in harmony with nature.

The demand for style as an absolute quest, retaining only the best and resembling no one but oneself, is the philosophy behind the writing of our wines.

A delicate balance between the power of Nature and the creativity of Man, with Chardonnay as the guiding thread. A signature that frees us from the effects of fashion to offer memorable moments.



« A vintage cuvée is the reflection of a year; it embodies, like the harvest itself, the very essence of the Cellar Master's craftsmanship and dedication. »

Vitalie Taittinger

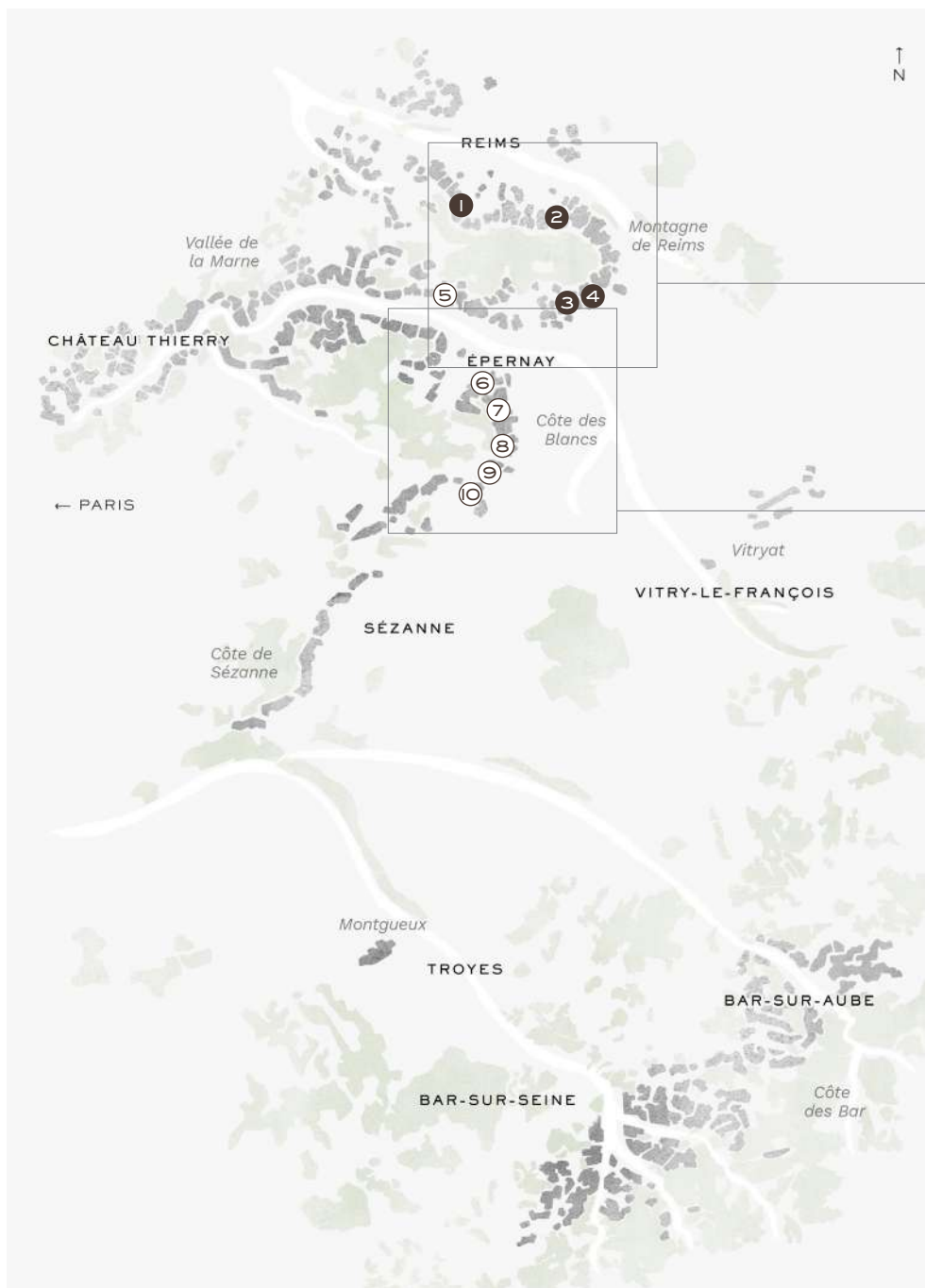
The year 2016 was marked by contrasts and unfolded later than average. It began with an unusually mild winter, followed by the arrival of cooler temperatures in March. Late April saw a rare succession of destructive spring frosts, and the season continued with low sunshine levels and heavy rainfall conditions that encouraged the spread of mildew. July remained particularly cool and wet, and this unpredictable weather demanded great adaptability from both the vines and the winegrowers.

At last, fine weather arrived in early August. It was dry, sunny, and warm at times even scorching offering the vines an ideal end to the growing season.

The harvest took place in mid-September under the first crisp notes of autumn. It was especially drawn-out, with the first secateurs at work between the 10th and 27th of September, depending on the plot. Ripening was perfect. Though yields were lower than in previous years, the grapes were

of outstanding quality, giving rise to elegant, fresh, and fruity wines.

After such a challenging growing season, this high-quality harvest stands as a well-deserved reward for the hard work carried out in the vineyards. It is the perfect harmony of terroir, vintage, climate, and our House style. In tasting this vintage, you will discover the full expression, finesse, and maturity of our terroirs.



- | | |
|--------------------|-----------------------|
| ① Écueil | ⑤ Hautvillers |
| ② Mailly-Champagne | ⑥ Chouilly |
| ③ Bouzy | ⑦ Avize |
| ④ Ambonnay | ⑧ Le-Mesnil-sur-Oger |
| | ⑨ Vertus |
| | ⑩ Bergères-les-Vertus |

LEGEND

- Pinot Noir Grape
- Chardonnay Grape

APPEARANCE

A clear, luminous appearance with a youthful brilliance, marked by a yellow hue and subtle pale gold highlights.

NOSE

The nose of this 2016 vintage reveals a refined complexity, with floral hints of hawthorn and inviting notes of pear, kumquat, verbena, gingerbread, and white flowers, all gently lifted by a delicate menthol nuance.

PALATE

On the palate, it reveals remarkable energy. The attack is fresh and vibrant, with delicate hints of honeysuckle mingling with delicate notes of peach and citrus. The finish is subtle, offering lovely aromatic persistence with refined bitters of orange peel. There is a beautiful balance between the elegance of the chalky soils of the Côte des Blancs and the broader structure of the Pinot Noirs from the Montagne de Reims. This cuvée is the perfect expression of a terroir, a year, a climate, and our House style. It embodies all the finesse, maturity, and character of our vineyards that you will experience with every sip of this vintage.

PAIRINGS

Cured ham, gougère, chicken, salmon sashimi and maki, St Pierre fish, tuna and avocado salad mimolette cheese

Plots origin : Bouzy, Ambonnay, Chouilly, Avize, Mailly-Champagne, Le Mesnil-sur-Oger, Écueil, Hautvillers, Vertus, Bergères-les-Vertus

Blending : 50% Pinot Noir, 50% Chardonnay

Cellar ageing time : 5 years

Harvest : 2016

Dosage : 9g/L

Ageing potential : 8 years or more

Available formats : Bottle / Magnum

TAITTINGER