

COMTES
DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANCS
2014

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.



« The Comtes de
Champagne Blanc de
Blancs Grands Crus
showcase the noble
traits of Chardonnay, it
is a poem »

Vitalie Taittinger

The Comtes de Champagne signature blend writes a singular chapter in the history of Champagne's Grandes Cuvées. It is a wine that stands the test of time, perfectly faithful to the mineral-rich terroirs of the five villages of Côtes des blancs (Avize, Cramant, Chouilly, Mesnil-sur-Oger, and Oger).

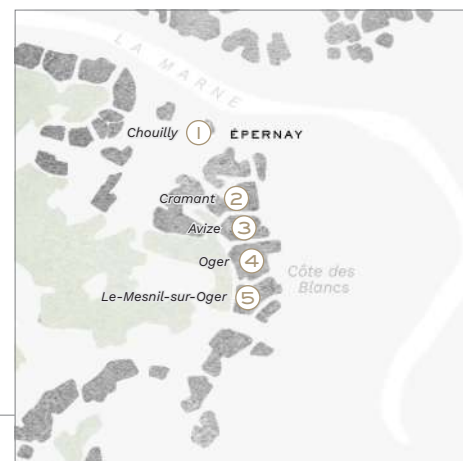
The year 2014 revealed itself late in fact, it was one of the last vintages to be harvested in October. Spring was slow to arrive after an especially

long and cold winter. By mid-April, an exceptional summer began: warm, dry and bright, with over 800 hours of sunshine a record for Champagne! The grapes developed with remarkable strength and vitality. A few light showers in early September helped the bunches gain in volume and ripeness.

Really capturing a moment in time, the intensity of this Comtes de Champagne 2014 suggests that it offers all the ageing potential that

is to be expected of such a cuvee. 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.

Ideally served at 11°C, the first sips of this Cuvée carry the surprise of bold youthfulness, and a firm, crystalline texture. Perfect for exceptional celebrations, this champagne is ideally paired with starters of seafood, fine shellfish or fish.



- ① Chouilly
- ② Cramant
- ③ Avize
- ④ Oger
- ⑤ Le Mesnil-sur-Oger

LEGEND

- Chardonnay Grape

APPEARANCE

Crystalline, with a sparkling yellow colour and slight flashes of silver. Its bubbles are fine and delicate, with an almost silky texture.

NOSE

On the nose, we encounter a Comtes de Champagne that opens with a chalky, briny, mineral feel; aromas that connect us to the love of the terroir from which it was born.

Then the nose expands into toasted notes of brioche and pastries flavoured with lemon meringue, hazelnut and almond.

Once the wine has breathed, the 2014 millésime expresses its full energy in notes of citrus, white flowers, white fruit and aromatic botanicals.

PALATE

On the palate, the bubbles leave a gentle caress with a hint of zest and passion.

This Comtes de Champagne 2014 offers a superb, mouthwatering freshness, an excellent structure with light components, refined bitter notes, and a long, saline finish.

PAIRINGS

Scallop carpaccio, blue lobster, salmon roe, sole meunière

Brillat-Savarin cheese and spice-roasted apple/pear.

Plots origin : Avize, Cramant, Chouilly, Oger, Le Mesnil-sur-Oger

Blending : 100% Chardonnay Grands Crus

Cellar ageing time : 10 years

Dosage : 8-9g/L

Harvest : 2014

Ageing potential : 10 years or more

Available formats : Bottle / Magnum / Jeroboam / Methuselah

Vinification : 6% - 8% of wines aged in barrels for 4-6 months

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