

NOCTURNE

TAITTINGER



Passed down from generation to generation, the Taittinger vineyard now covers 288 hectares, making it the third largest estate in Champagne. Planted with 37% Chardonnay, 48% Pinot Noir, and 15% Meunier, its grapes are harmoniously spread across 40 different crus, among the finest in the Champagne appellation. Perfectly reflecting the Taittinger style, the vineyard supplies a large portion of the estate's grapes – an invaluable asset for controlling blend quality and ensuring consistency across its wines.

As part of its commitment to responsible practices, Taittinger holds Level 3 High Environmental Value, Sustainable Viticulture in Champagne, and ISO 14001 certifications, recognising its work in harmony with nature.

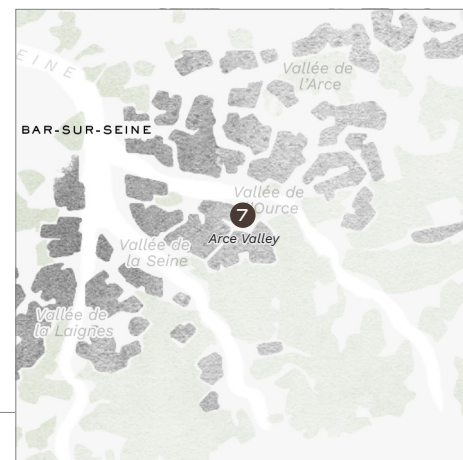
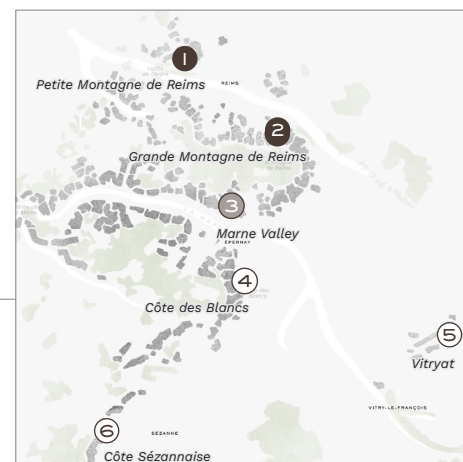
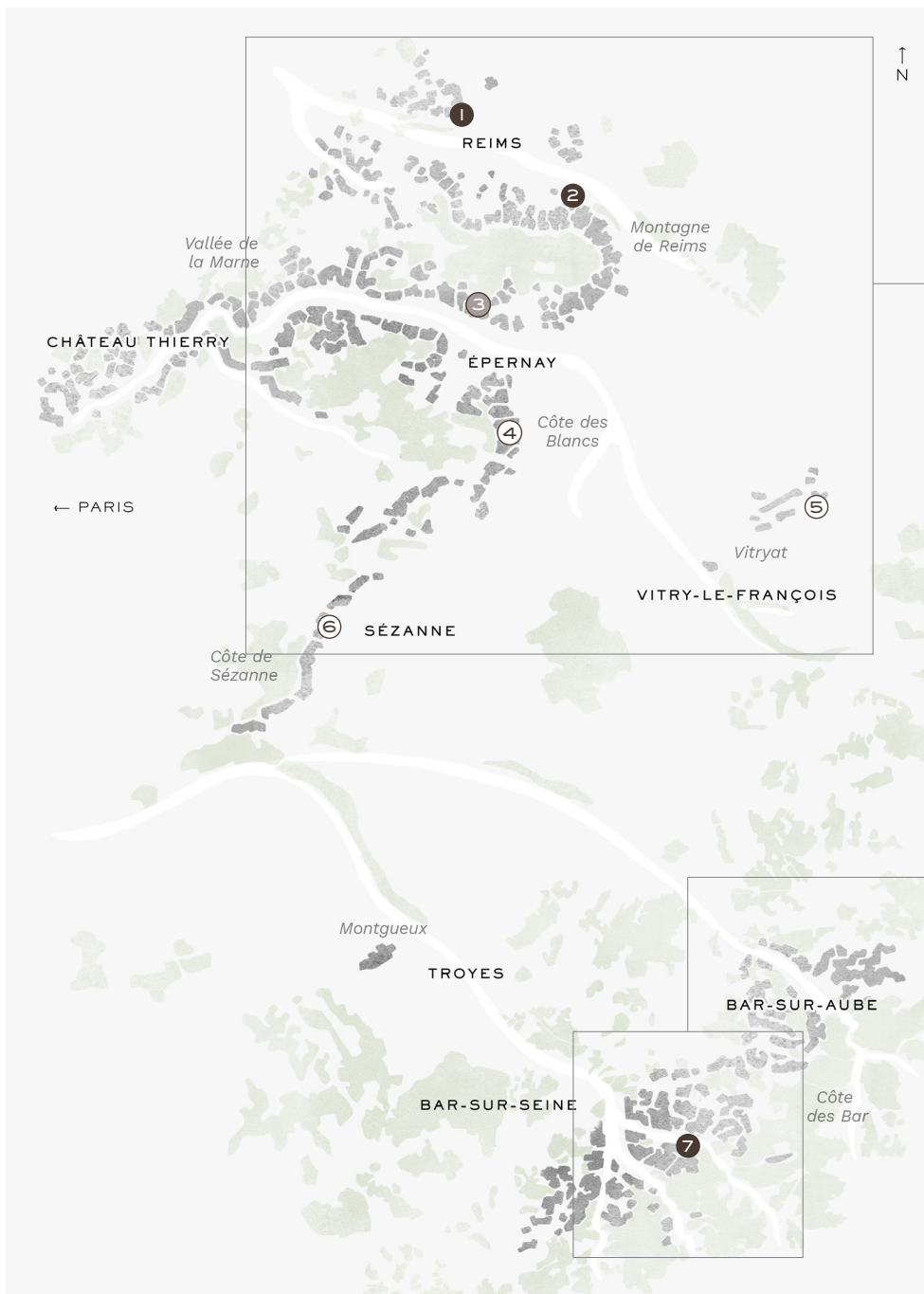
The pursuit of style as an absolute priority, keeping only what is best, and remaining true to ourselves: this is our wine-making philosophy. A subtle balance between the power of nature and human creativity, with Chardonnay as the common thread – a signature that transcends trends and creates memorable moments.



“With its sweeter dosage, this Nocturne cuvée stands out for its smoothness and creaminess. A wine that pairs beautifully with dessert, yet can also keep night owls going until the end of the night.”

Vitalie Taittinger

Taittinger Nocturne is a dry champagne composed of 40% Chardonnay and 60% Pinot Noir and Pinot Meunier. A blend of around thirty different crus from several harvests, this wine is aged for at least four years on their sides (*sur latte*) before being disgorged. A dry dosage (17.5 g/l of cane sugar) paired with the maturity gained from a slow four-year cellar aging gives this wine the roundness and smoothness to complement a gourmet dessert (even chocolate-based) or an elegant afternoon tea.



- ① Petite Montagne de Reims
- ② Grande Montagne de Reims
- ③ Marne Valley
- ④ Côte des Blancs
- ⑤ Vitryat
- ⑥ Côte Sézannaise
- ⑦ Arcé Valley

CAPTION

- Pinot Noir grape variety
- Pinot Meunier grape variety
- Chardonnay grape variety

COLOUR

It is a pale yellow with shimmering highlights. The bubbles form a delicate string of fine foam.

NOSE

The initial nose, pleasant and complex, reveals soft and delicate scents of acacia and elderflower, with subtle notes of honey and lychee, soberly sweet and fresh. Upon aeration, generous aromas of stone fruit (yellow peach, date, dried apricot) appear. On the finish, once the wine has warmed slightly, subtle notes of a dry, earthy vanilla and caramel (blond tobacco) enhance the complex aroma of this rich and balanced bouquet, where each scent appears perfectly placed.

PALATE

The initial attack on the palate has a straightforward, generous freshness. In the mid-palate, the wine's personality shines through, revealing aromas of apricot, cooked fig, and subtle hints of lightly roasted almond and acacia honey. The finish is smooth and long, with a touch of vanilla. Taittinger Nocturne is a mature, rich, and rounded wine, distinguished by its sweet smoothness.

HOW TO ENJOY

Taittinger Nocturne is a champagne to enjoy at the close of the evening. It's the perfect way to round off a lavish dinner, pairing wonderfully with fruit desserts, cheesecake, or even seafood and foie gras. It's also lively enough to keep night owls and champagne lovers going until the very end.

Origin of the plots: 40 different crus from several harvests

Blending: 40% Chardonnay, 35% Pinot Noir, 25% Pinot Meunier

Ageing time in the cellars: 3 years

Dosage: 17.5 g/l

Reserve wines: Vary to ensure the cuvée's consistent style

Cellaring potential: 3-4 years

Available sizes: Bottle / Magnum

TAITTINGER