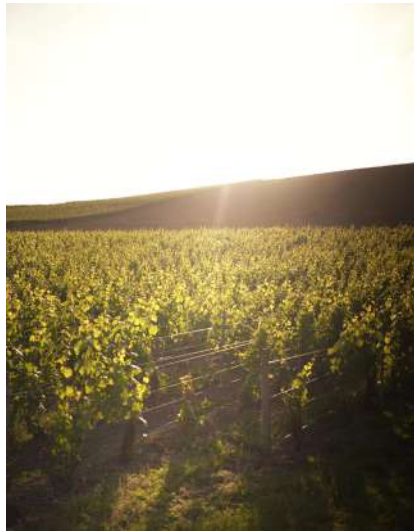


NOCTURNE ROSÉ

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.



« Structured and voluptuous, this wine teases the palate with a beautifully integrated balance of sweetness, acidity, and tannins delightful with a strawberry tart and surprisingly good with salmon.»

Vitalie Taittinger

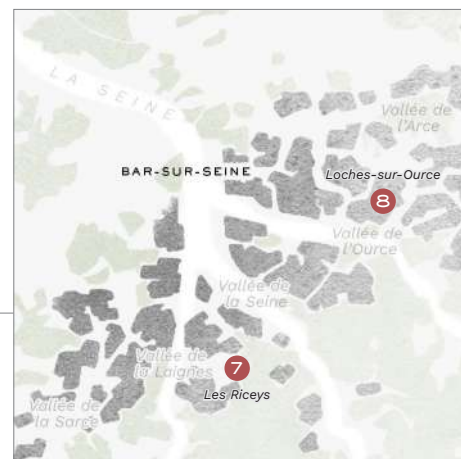
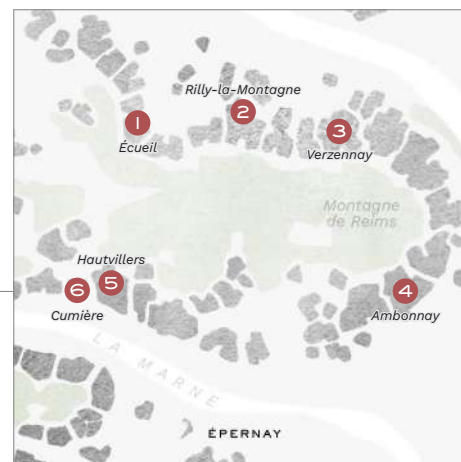
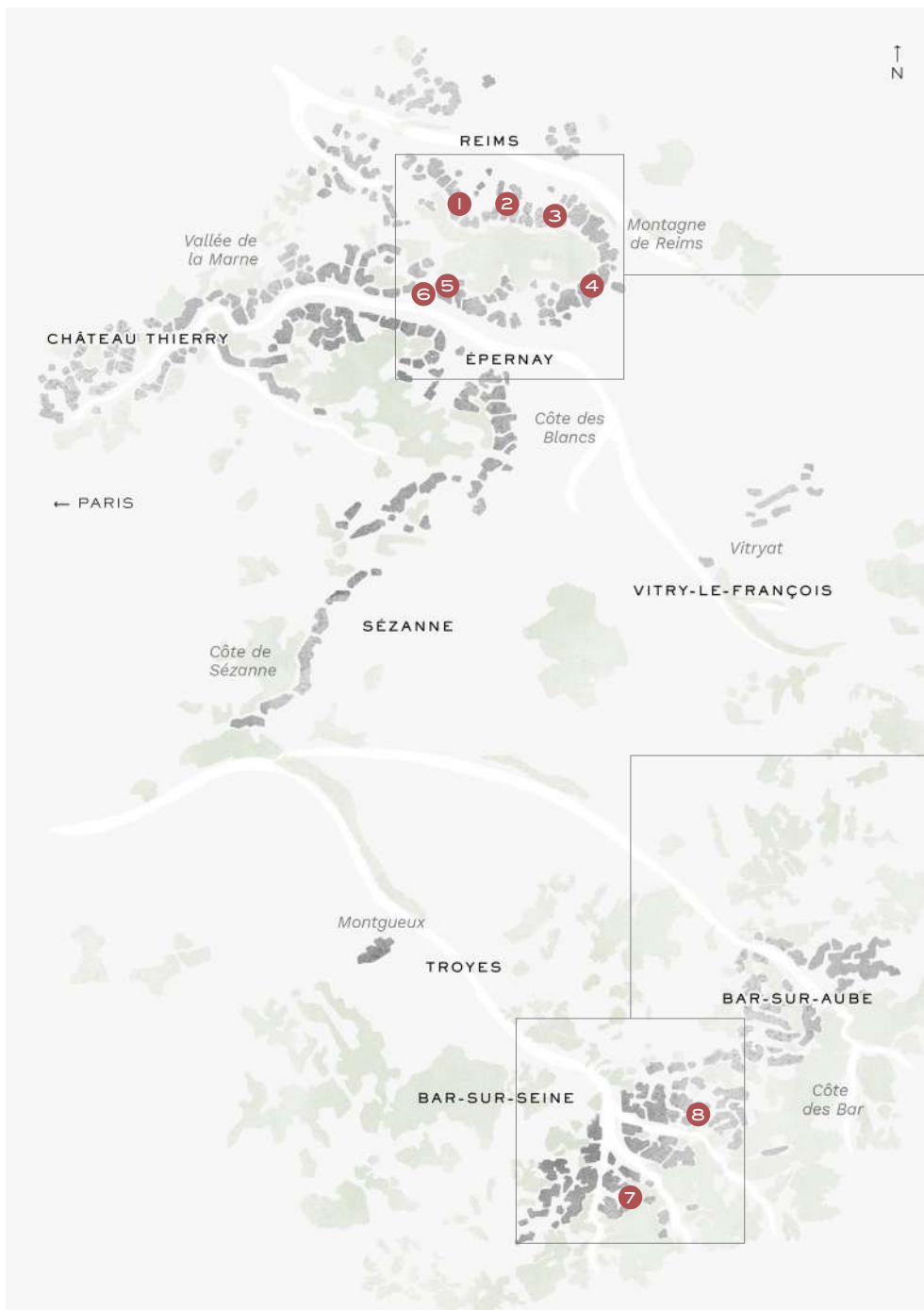
The creation of a rosé Champagne is based on a meticulously considered blend of white and red wines, resulting in a still rosé wine that is then transformed into Champagne through a second fermentation in the bottle, followed by ageing in the cellar for several months or even years.

Taittinger Nocturne Rosé is a “Sec” Champagne made from 35% Chardonnay and 65% Pinot Noir

and Pinot Meunier, sourced from around forty different crus. Between 11% and 14% of still red wines are added to the final blend, giving this cuvée its unique colour as well as its vibrant intensity on the palate.

A Sec dosage (17.5g/l of cane sugar), combined with the maturity gained from four years of slow ageing in the cellar, brings the roundness and smoothness needed to pair

beautifully with indulgent desserts (even chocolate-based ones) or a chic afternoon treat. This cuvée rounds out the generous range designed for lovers of late-night pleasures.



- 1 Écueil
- 2 Rilly-la-Montagne
- 3 Verzenay
- 4 Ambonnay
- 5 Hautvillers
- 6 Cumières
- 7 Les Riceys
- 8 Loches-sur-Ource

LEGEND

- Pinot Noir Grape

APPEARANCE

The robe is intense and flamboyant, with a vibrant pink hue. The bubbles create a delicate stream of fine mousse.

NOSE

The nose is rich and reveals delightful patisserie aromas.

PALATE

The palate opens with a bold, generous attack while remaining wonderfully fresh. On the palate, the tannins are present yet beautifully silky. Taittinger Nocturne Rosé is a structured and voluptuous wine.

PAIRINGS

Raspberry and redcurrant jam, brioche, fresh strawberries, madeleines, pink biscuit desserts.

Plots origin : Verzenay, d'Hautvillers, de Bouzy, des Riceys, de Loches sur Ources

Blending : 40% Pinot Noir, 35% Chardonnay, 25% Meunier, 11-14% Red wines

Cellar ageing time : 3 years

Dosage : 17.5g/L

Reserve wines : Varied according to the cuvées's consistent house style

Ageing potential : 5 years or more

Available formats : Bottle

TAITTINGER