

PRESTIGE 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.



« This rosé is a bit like biting your lip — there's an incredible energy to it, it's lively and joyful! It takes a masterful blend to achieve such flair! »

Vitalie Taittinger

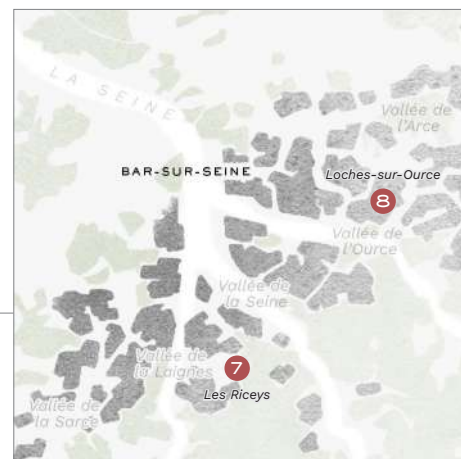
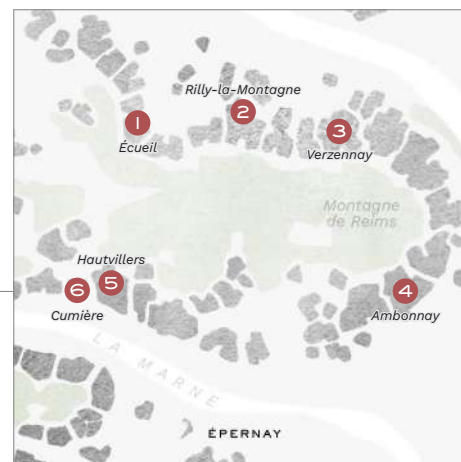
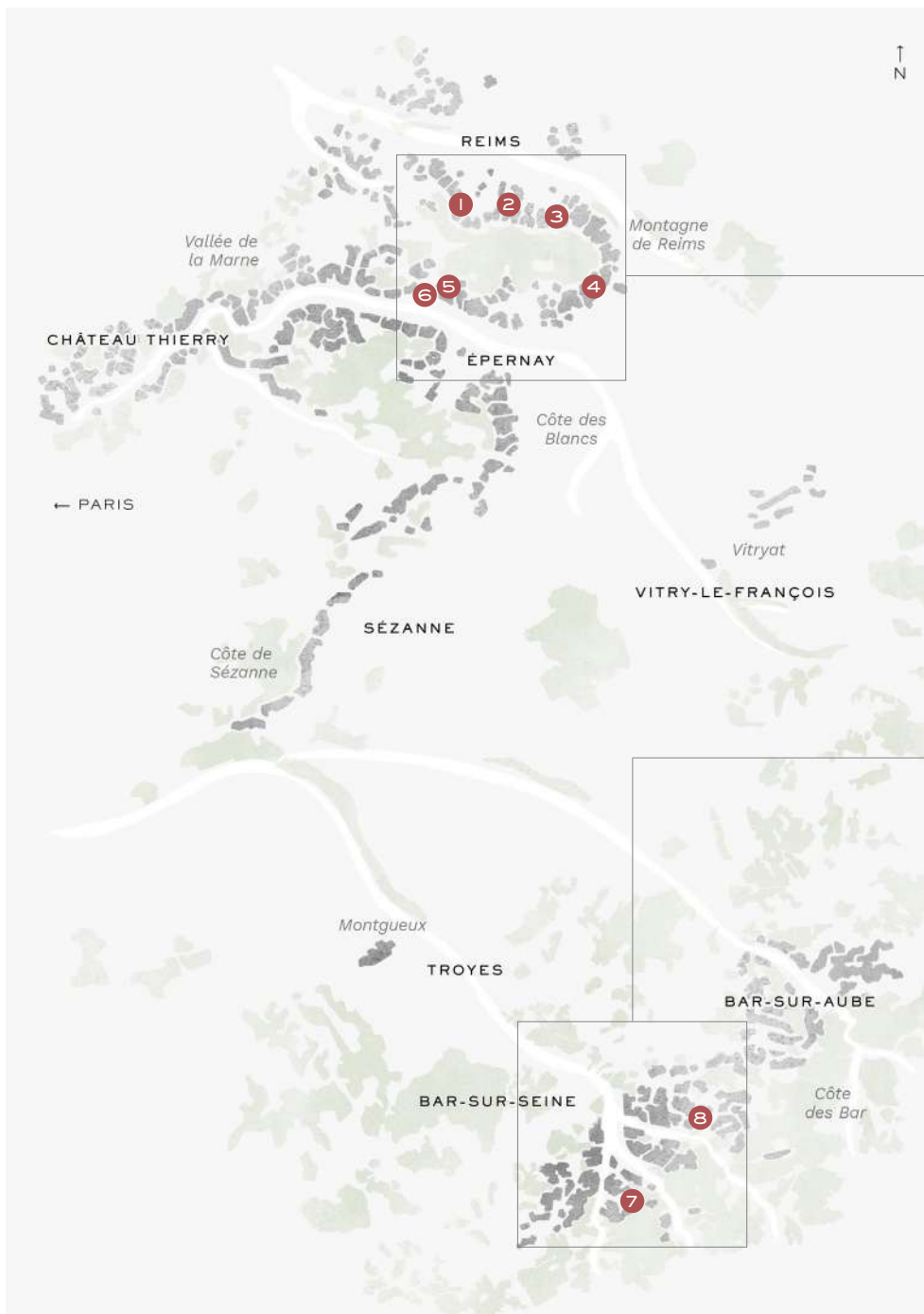
Crafting a rosé Champagne relies on a carefully considered blend of white and red wines, creating a still rosé wine that is then transformed into Champagne through a second fermentation in bottle, followed by ageing in the cellars for several months or even years.

Composed of 35% Chardonnay, 40% Pinot Noir and 25% Pinot Meunier,

the blend is rounded out by 11-14% still red wines from the Montagne de Reims, Vallée de la Marne and Côte des Bar vineyards. The result is a subtle balance that reflects the complex art of blending.

With its vibrant, shimmering hue, Prestige Rosé is a true ode to spring. Its explosive bouquet of red fruits, brimming with freshness, and its fine,

delicate bubbles make it the perfect partner for aperitifs and festive summer meals.



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

LEGEND

- Pinot Noir Grape
- Chardonnay Grape

APPEARANCE

The cuvée immediately stands out with its intense, vibrant robe a bright, flamboyant pink. Its secret lies in its method of production: a blended rosé, which is more demanding to craft. The bubbles are fine, and the mousse is long-lasting.

NOSE

The nose is generous and expressive, both fresh and youthful. It reveals aromas of red fruits freshly crushed wild raspberries, cherries, and blackcurrants.

PALATE

The palate reveals a subtle balance between velvety and full-bodied. The flavours are reminiscent of fresh, crisp red fruit. Four words stand out on the palate: lively, fruity, fresh and dashing, as only a blended rosé can be.

PAIRINGS

Salmon, crab and prawns
 Nems in sauce, spring rolls and stir-fried rice with vegetables
 Cold meats: cured ham, prosciutto
 Red fruit desserts

Plots origin : Ambonnay, Écueil, Rilly-la-montagne, Verzennay, hautvillers, Cumière, Les Riceys, Loches-sur-Ource

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

Cellar ageing time : 3 years

Dosage : 7-9g/L

Vinification : divided into parcels

Ageing potential : 5 years or more

Available formats : Half bottle / Bottle / Magnum / Jeroboam / Methuselah

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