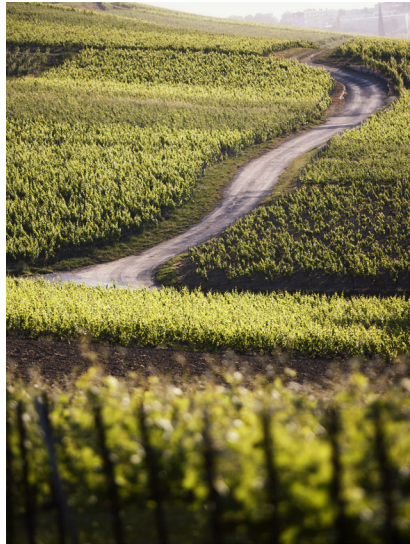
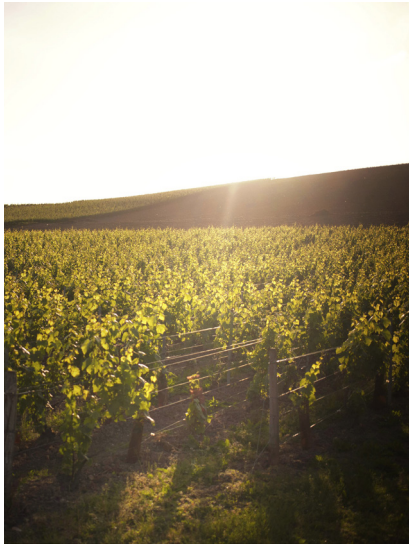


COMTES
DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANCS
2015
TAITTINGER



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 creation 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).

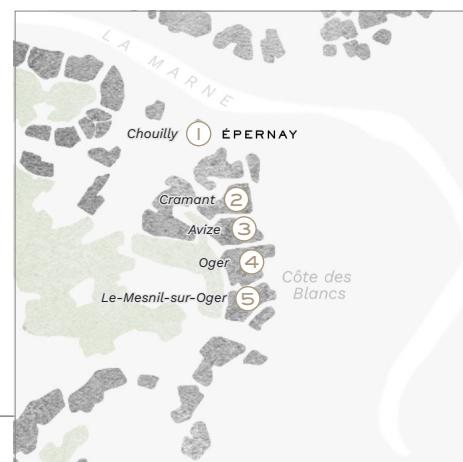
The 2015 vintage was marked by a rapid growing cycle. A particularly mild winter gave way to a spring of stark contrasts, featuring a spell of freezing cold followed by intense heat. Full flowering occurred at typical times during a sunny, dry June.

Much-needed rain in late August revitalized the ripening process for the Chardonnays.

The harvest took place at the beginning of September amidst a cool and rainy autumn weather, yielding powerful wines with rich, creamy textures. Drawn from meticulously selected vineyard plots, this 2015 Comtes de Champagne reveals the facets of a unique composition, driven by a sense of controlled energy channeled through a gentle acidity. The great intensity of this 2015 Comtes de Champagne foreshadows the full aging potential expected of such a cuvée.

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

- Cepage Chardonnay

APPEARANCE

Crystalline, with golden hues intermittently streaked by slight flashes of green. Its bubbles are fine and delicate, with an almost silky texture.

NOSE

On the nose, the Comtes de Champagne reveals itself with iodine, mineral, and slightly spicy nuances. These aromas evoke the unique character of the 2015 vintage. The charming nose then expands to include pastry and brioche notes, accompanied by hints of hazelnut and almond. Upon aeration, the full energy of the 2015 vintage comes through, offering notes of lemon, bergamot, white flowers, and ripe white fruit.

PALATE

On the palate, the bubbles are caressing, delicate, with a touch of softness and fullness. This Comtes de Champagne 2015 offers a joyful palate full of softness, rich and fruity. Influenced by citrus and vegetal notes, it offers a fine balance between structure and finesse.

PAIRINGS

Sea bream ceviche with citrus and avocado. Fine oysters or sea bass tartare. Sole meunière with vegetable julienne. Poached apricot and almond cream tart / Verbena soufflé with raspberry coulis.

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

Blending : 100% Chardonnay Grands Crus

Cellar ageing time : 10 ans

Dosage : 8-9g/L

Harvest : 2015

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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