

TAITTINGER
COMTES DE CHAMPAGNE
GRANDS CRUS ROSÉ
2011

This very different 2011 vintage was marked by early ripening and a spring drought, forcing the root network to delve deep in the earth. A cool, wet summer created favourable conditions for an August harvest. This vintage is a lively expression of the exceptional marriage between Pinot Noir and Chardonnay Grands Crus, highlighting the uniqueness of a cuvee that follows in its predecessors' footsteps with a bold style, full of character, balance and purity.

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DE CHAMPAGNE
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2011
Reims, France
CHAMPAGNE
EXTRA DRY

The Comtes de Champagne Rosé is comprised of 40% Chardonnay Grands Crus from the most prestigious Côte des Blancs terroirs combined with 60% Pinot Noir sourced from the Montagne de Reims Grands Crus. The blend is enhanced with 14% red wine from Bouzy Pinots, whose somewhat long pre-fermentation maceration ensures a superb tannic structure with fruit-forward aromas of red and black berries.

This 2011 vintage is cloaked in a beautifully coloured robe of vivid pink gold. Some shimmering red hues highlight the extreme finesse and delicacy of the effervescence. The Chardonnays bring a hint of iodine, while the Pinot Noirs shine a spotlight on fruit, precision and aromatic richness, blending to create a dense and rich Champagne with great aromatic power. The nose releases sweet notes of gingerbread, black fruits, cherry and acacia flowers intermingled with seductive aromas of tangerine peel and subtly combined with slight touches of mint, liquorice and sweet spices (turmeric, saffron) to add energy to this wine.

On the palate, the delicately fruity, fine and precise attack gives way to the perception of a silky and radiant tannic structure, revealing the full power of the limestone Grand Crus terroirs from which it heralds. This extraordinary vintage reflects the optimum ripeness of the Chardonnay and is built on a chalky and mineral structure unique to Comtes de Champagne, lending it great aromatic finesse and a unique strength of character, between salty freshness and an abundance of fruit.

The Comtes de Champagne Rosé takes time to fully evolve before reaching its peak and benefits from a slow maturation process to guarantee the wine's optimal development. Before being exposed to light, Comtes Champagne Rosé 2011 will have undergone more than 12 years of ageing in the heart of the Saint-Nicaise chalk cellars dating from Gallo-Roman times; a maturation that allows this cuvee to reveal itself to us with the most balanced expression and at its own pace. Champagne of gastronomic art par excellence. An exceptional apéritif, it will act as the perfect accompaniment to fresh, delicate and balanced dishes.



CHAMPAGNE
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