



# TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2006.

Overall, 2006 was a hot year. After a very dry autumn, the winter was cold and snowy, but fortunately there was no damage in the vineyard. The spring brought steady, mild weather, and ended with the vines flowering between 12 and 18 June. The summer was very variable, with exceptionally hot periods punctuated by numerous storms in July, followed by cooler temperatures and overcast skies in August, while September saw renewed heat and the start of a dry spell, which did not, however, have a negative effect on the volume of the harvest. The harvests began on 7 September and were relatively spread out, in order to take into account the unevenness in the ripening. Rain arrived at the end of the harvest, but yields were high enough for us to be able to select the best grapes. The Chardonnay produced rich, complex aromas of citrus and white fruit, and white flowers. A beautiful minerality gives them finesse and elegance. These characteristics, combined with excellent balance and suppleness, suggest a good potential to age. The Pinot Noir wines offer exceptional richness and potential, displaying the typical characteristics of the grape variety. They combine small red berries and cherries with body and power. Balanced, richly flavoured and full-bodied, they provide the vintage's structure.



## THE BLEND.

Produced in the cellars of the former Saint-Nicaise abbey (13th century) in Reims, Taittinger Comtes de Champagne Blanc de Blancs receives all the lavish care and attention it needs to reach its peak. Every bottle of Comtes de Champagne strictly adheres to all of the following to make it such a rare luxury and the connoisseurs choice:

The Comtes de Champagne Blanc de Blancs cuvée is made entirely from Chardonnays from only the best vines in the prestigious Côte des Blancs. It is only produced when the harvest is of exceptional quality worthy of a vintage year. Only the wine from the first press – the Cuvée – is used: a sure guarantee of finesse. 5% of the wines used to make it have been aged for 4 months in new oak barrels (a third of which are renewed every year), enhancing the intrinsic qualities and complexities of the final blend. Only after slow and patient ageing for 8 to 10 years in the Saint-Nicaise chalk pits (Crayères) does this cuvée of exceptional quality come out into the light.

## TASTING NOTES.

Very pale yellow colour. Fine, light bubbles, rise steadily to form a delicate ring of foam. The nose initially presents a fresh, refined tangerine-like fruitiness. It then develops more mature notes of ripe fruit, raisin pastries and candied fruit.

On the palate, the attack is both smooth and very lively. The mid-palate is supple, full-bodied and rich, with flavours of grapefruit. The finish is still very long and refined with a hint of spice, reminiscent of liquorice sticks. The Comtes de Champagne Blanc de Blancs 2006 offers maturity and finesse. This champagne's aromatic potential is just beginning to open up, suggesting a very good capacity to age.

## DRINKING SUGGESTIONS.

Perfect for a truly special celebration, this Champagne would also go very well with a starter based on seafood, shellfish or fish



CHAMPAGNE  
**TAITTINGER**

*Reims*