



# TAITTINGER BRUT MILLÉSIMÉ 2012

The volume of the 2012 harvest was affected by the combination of climatic vagaries from which it suffered throughout the season: winter and spring frosts, hail, coulure, millerandage... For all that, the climatic conditions that allowed for the maturation of the grapes were exceptional, owing to the dry and sunny months of August and September.

The grape-harvest took place from 17 to 30 September under the best auspices. It was marked by a few particularly cold mornings.

The quality of the grapes harvested allows for the creation of wines of a great aromatic delicacy. The Chardonnays are complex, with their nose of white flowers and citrus fruits. In the mouth, they are very fresh, lively, balanced, with a generous finish. They suggest a fine cellaring potential. The Pinot Noirs garner great praise. They combine a nose of white and red fruits with floral aromas of rose. In the mouth, they are strong and full-bodied.



## COMPOSITION.

La Maison Taittinger produces a vintage cuvee only when the grape-harvest is of an exceptional quality. In addition to this requirement, several years of cellar ageing guarantee the slow maturing of the aromas, as well as the development of the length and complexity of the wine. Taittinger Brut Millésimé 2012 consists exclusively of cuvees (the first presses) of Chardonnay and Pinot Noir, in equal proportions. Some fifteen villages are involved in the construction of this blend. The Grands Crus of Champagne make up a significant portion (over 70%) while the other villages selected are all certified Premiers Crus.

## TASTING.

Brut Millésimé is a fine, delicate, airy, elegant champagne that presents a beautiful balance of aromatic intensity and freshness. The nose is defined by intense citrus fruit aromas of mandarin zest. Next there emerges floral and delicate aromas of lime flowers. In the mouth, the attack is full of freshness and strength, dominated by the citrus fruits. There then follows a certain fullness, with flavours of pear and raisins, then a complex finish with a beautiful length embellished with notes of liquorice..

## CONSUMPTION

If this wine is the perfect companion for a pre-dinner drink, it can also marry with the flavours of certain dishes. It proves delicious with white fish seasoned with a delicately creamy sauce.



CHAMPAGNE  
**TAITTINGER**  
*Reims*