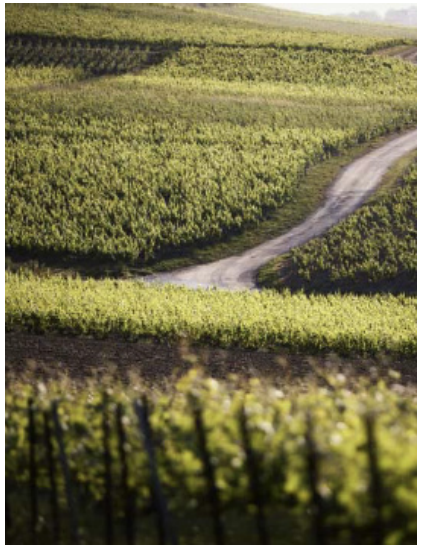
BRUT MILLÉSIME 2018

TAITTINGER





Over the course of generations, the Taittinger vineyard has grown considerably, and today extends over 288 hectares, making it the 3rd-largest estate in Champagne. The vineyards are planted with 37% Chardonnay, 48% Pinot Noir and 15% Meunier, harmoniously spanning 40 different crus that rank among the very finest to bear the name of Champagne. A wonderful reflection of the Taittinger style, they provide a significant portion of the Maison's grape supply, making them an incomparable asset in terms of quality control for the blends and the consistent excellence of its wines.

Using the "responsible winemaking" approach, this wine carries both the "High Environmental Value - Level 3" and "Sustainable Viticulture in Champagne" accreditations, all of which comes in recognition of meticulous craftsmanship practised in harmony with nature.

The demand for style as an absolute quest, retaining only the best and resembling no other but oneself, such is the philosophy behind our wines. A subtle balance between the power of Nature and the extravagance of man, a signature that allows us to free ourselves from the effects of fashion to offer memorable moments.



« A vintage cuvée is the reflection of a year; it embodies, like the harvest itself, the very essence of the Cellar Master's craftsmanship and dedication. »

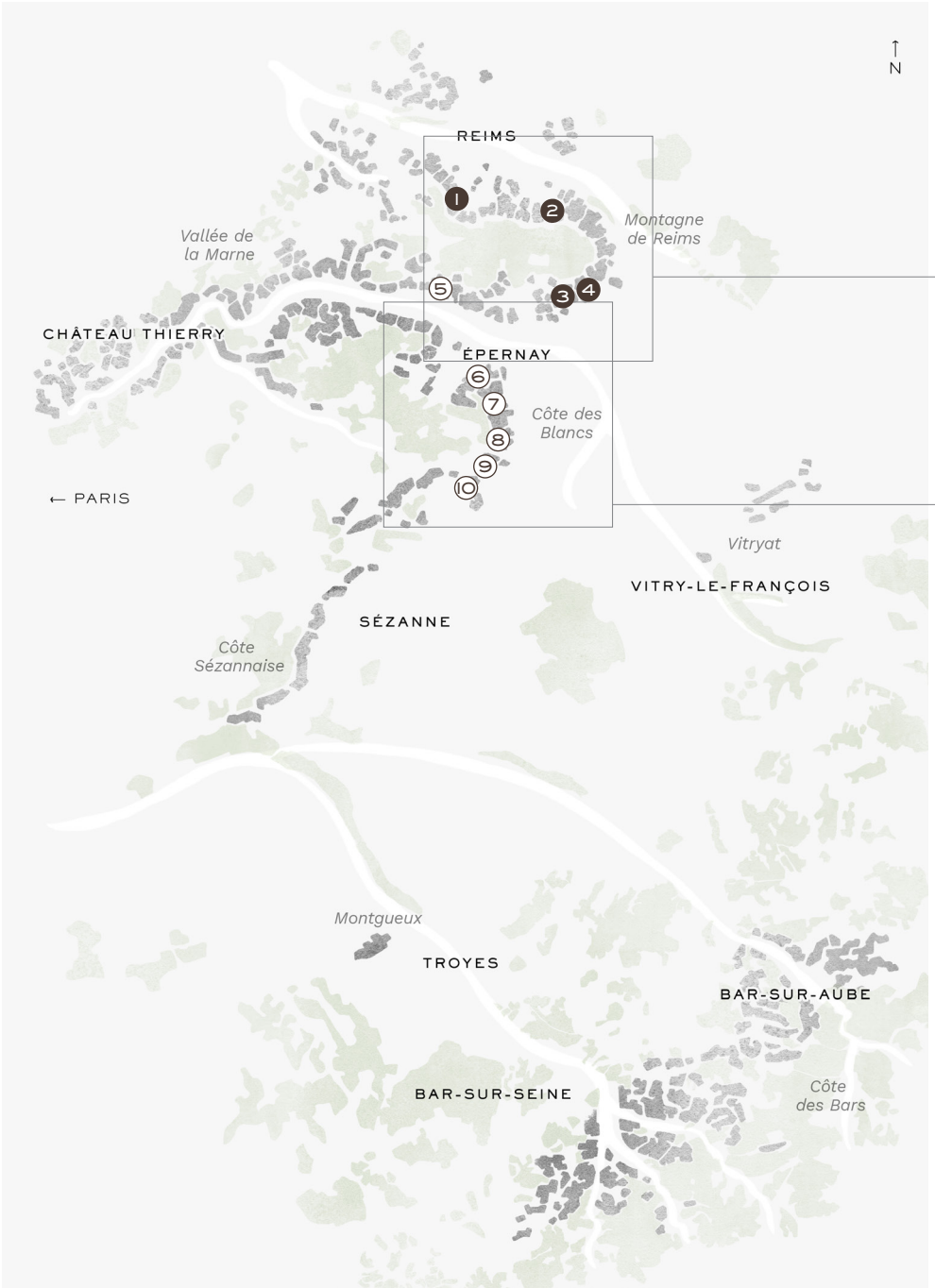
Vitalie Taittinger

The year 2018, shaped by contrasting weather patterns, began under persistent rainfall. After a particularly wet winter, February brought a cold snap with snow and only rare spells of sunshine. By late March, despite further showers, a break in the weather accelerated budburst from mid-April.

At the end of April, a violent mesocyclone swept through parts of the vineyard, especially in the Aube and Vitryat regions, causing significant damage — over 300 hectares were affected, with 115 completely destroyed. Localised frosts followed, giving way to persistent sunshine. Summer arrived early, with temperatures soaring to 30°C, although several hailstorms later struck the vines again.

A particularly bright spring encouraged an early flowering — late May for Chardonnay, and early June for Pinot Noir and Meunier. Harvesting began as early as 20 August and continued into early September, under ideal summer conditions. The yield was excellent, with abundant bunches, rich in sugar and full of expression.

Born from this remarkable year, Taittinger Brut Vintage 2018 is crafted exclusively from first press wines — a balanced blend of Chardonnay and Pinot Noir. Composed of 70% Grands Crus and exclusively Premiers Crus, it is then aged for over five years in the







1 *Écueil*
2 *Mailly-Champagne*
3 *Bouzy*
4 *Ambonnay*
5 *Hautvillers*
6 *Chouilly*
7 *Avize*
8 *Le-Mesnil-sur-Oger*
9 *Vertus*
10 *Bergères-les-Vertus*

LÉGENDE

● *Pinot Noir Grape*
○ *Chardonnay Grape*

APPEARANCE

A clear, luminous appearance with a youthful brilliance, marked by a yellow hue and subtle pale gold highlights.

NOSE

The nose of this 2016 vintage reveals a refined complexity, with floral hints of hawthorn and inviting notes of pear, kumquat, verbena, gingerbread, and white flowers, all gently lifted by a delicate menthol nuance.

PALATE

On the palate, it reveals remarkable energy. The attack is fresh and vibrant, with floral hints of honeysuckle mingling with delicate notes of peach and citrus. The finish is subtle, offering lovely aromatic persistence with refined bitters of orange peel. There is a beautiful balance between the elegance of the chalky soils of the Côte des Blancs and the broader structure of the Pinot Noirs from the Montagne de Reims. This cuvée is the perfect expression of a terroir, a year, a climate, and our House style. It embodies all the finesse, maturity, and character of our vineyards that you will experience with every sip of this vintage.

CULINARY PAIRINGS

Cured ham, gougère, chicken, salmon sashimi and maki, St Pierre fish, tuna and avocado salad with Mimolette cheese.

Plots origin : Bouzy, Ambonnay, Chouilly, Avize, Mailly-Champagne, Le Mesnil-sur-Oger, Ecueil, Hautvillers, Vertus, Bergères-les-Vertus

Blending : 50% Pinot Noir, 50% Chardonnay

Cellar ageing time : 5 years

Harvest : 2018

Dosage : 9g/L

Ageing potential : 8 years or more

Available formats : Bottle / Magnum

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