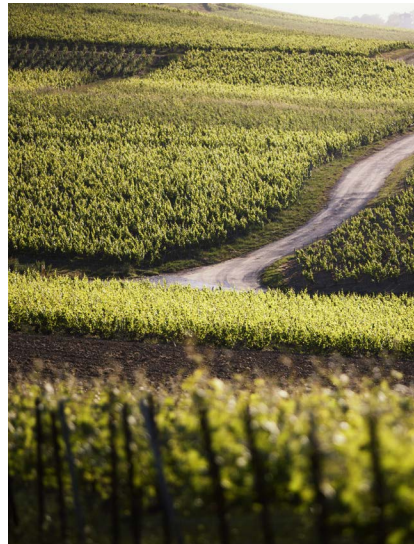
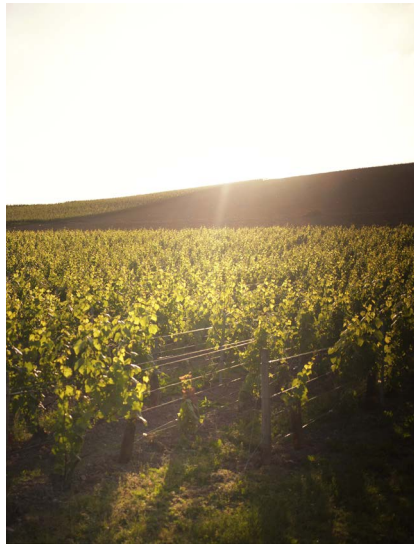


The background of the entire image is a dark, textured surface featuring a repeating pattern of overlapping circles and intersecting diagonal lines, creating a complex geometric design.

BRUT RÉSERVE
FIFA WORLD CUP 2026™
EDITION

TAITTINGER



Passed down from generation to generation, the Taittinger vineyard now covers 288 hectares, making it the third largest estate in Champagne. Planted with 37% Chardonnay, 48% Pinot Noir, and 15% Meunier, its grapes are harmoniously spread across 40 different crus, among the finest in the Champagne appellation. Perfectly reflecting the Taittinger style, the vineyard supplies a large portion of the estate's grapes – an invaluable asset for controlling blend quality and ensuring consistency across its wines.

As part of its commitment to responsible practices, Taittinger holds Level 3 High Environmental Value, Sustainable Viticulture in Champagne, and ISO 14001 certifications, recognising its work in harmony with nature.

The pursuit of style as an absolute priority, keeping only what is best, and remaining true to ourselves: this is our wine-making philosophy. A subtle balance between the power of nature and human creativity, with Chardonnay as the common thread – a signature that transcends trends and creates memorable moments.

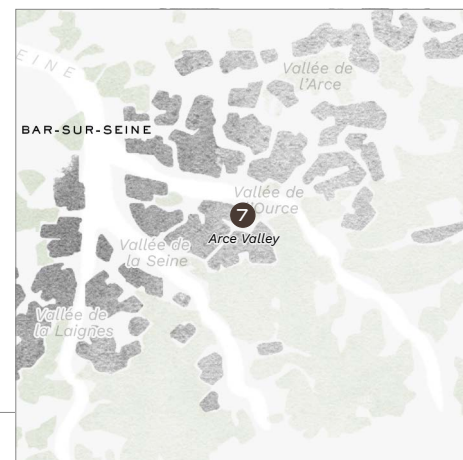
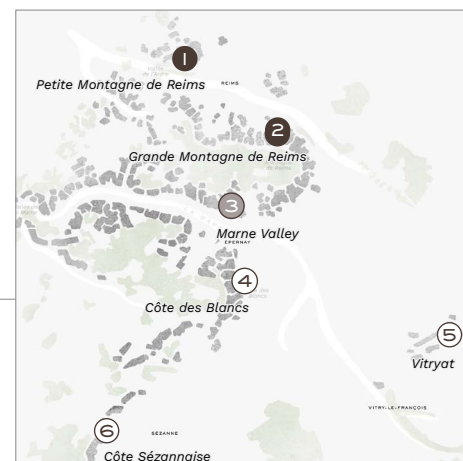
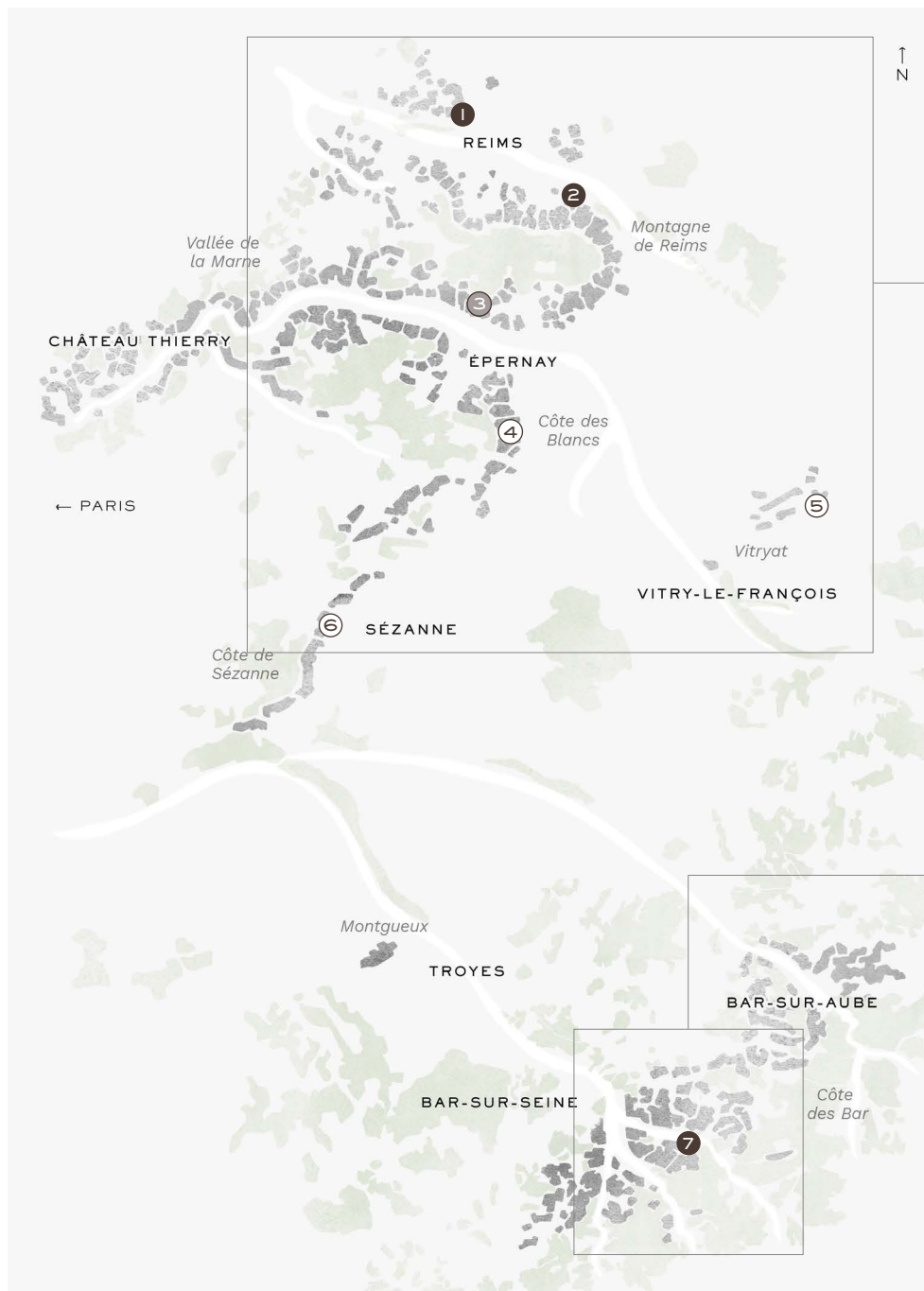


“This wine is our signature.
It is the very expression of
indulgence, joie de vivre,
and elegance!”

Vitalie Taittinger

Taittinger Brut Réserve is composed of 40% Chardonnay, 35% Pinot Noir, and 25% Pinot Meunier from more than 40 different crus, from several harvests ripened to perfection. This unusually high proportion of Chardonnay, unique among the great non-vintage champagnes, combined with a minimum of three years' ageing in the cellar to reach full aromatic

maturity, makes the Taittinger Brut Réserve a highly balanced champagne, renowned worldwide for its consistently exceptional quality. It is therefore a point of pride for Champagne Taittinger to create this exceptional non-vintage Brut. A champagne for every occasion, this wine is a symbol of celebration, accompanying life's treasured moments of beauty and joy.



- | | |
|----------------------------|-------------------|
| ① Petite Montagne de Reims | ⑤ Vitryat |
| ② Grande Montagne de Reims | ⑥ Côte Sézannaise |
| ③ Marne Valley | ⑦ Arcé Valley |
| ④ Côte des Blancs | |

CAPTION

- Pinot Noir grape variety
- Pinot Meunier grape variety
- Chardonnay grape variety

COLOUR

It has a bright, golden straw colour, with fine bubbles and an abundant, persistent foam.

NOSE

The nose is open and expressive, initially revealing aromas of white flowers, such as acacia with warm, honeyed notes, followed by the more mellow scent of hawthorn. With aeration, fruity scents emerge: yellow peach, mirabelle plum, and apricot, with a final touch of fresh vanilla.

PALATE

It begins with a lively yet melting attack on the palate, and the wine expresses itself with great finesse, fluidity, and balance on the mid-palate. The flavors shine in their richness, dominated by notes of brioche, honey, and vanilla. The finish, infinitely supple, is both full-bodied and long, marked by a warm note of lightly roasted slivered almonds.

GASTRONOMY

With a base of fresh, joyful elegance, Brut Réserve is perfect for a wide range of occasions. Its vibrant character and developed aromatic profile make it an ideal choice for any celebration, adding a special touch to every stage of life.

Devilled eggs, artichokes and aubergines, tomatoes and burrata, black olive tapenade, Cantal & Mimolette cheese, fresh figs, rum baba

Origin of the plots: 40 different vintages from several harvests, including 30% reserve wines

Blending: 40% Chardonnay, 35% Pinot Noir, 25% Pinot Meunier

Ageing time in the cellars: 3-4 years

Dosage: 9 g/l

Cellaring potential: 5 years or more depending on the desired taste and gastronomic experience

Available sizes: Bottle / Half Bottle / Magnum / Jeroboam / Methuselah and more



TAITTINGER

OFFICIAL CHAMPAGNE OF THE FIFA WORLD CUP 2026™