



# L'INSTANT TAITTINGER

#THEINSTANTWHEN

FAMILY SPIRIT



CHAMPAGNE  
**TAITTINGER**  
REIMS FRANCE

# THE SOUL OF A FAMILY HOUSE

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“Being a family business implies different choices: we invest with our heart, we are committed to the long term in order to preserve and develop as best as possible a heritage inherited from previous generations to pass it on to future generations. This work is necessarily very personal and intimate, with a large emotional element. An attachment that is reflected in the care given to our vines, to the human adventure and of course in our champagnes.”

Vitalie Taittinger & Clovis Taittinger

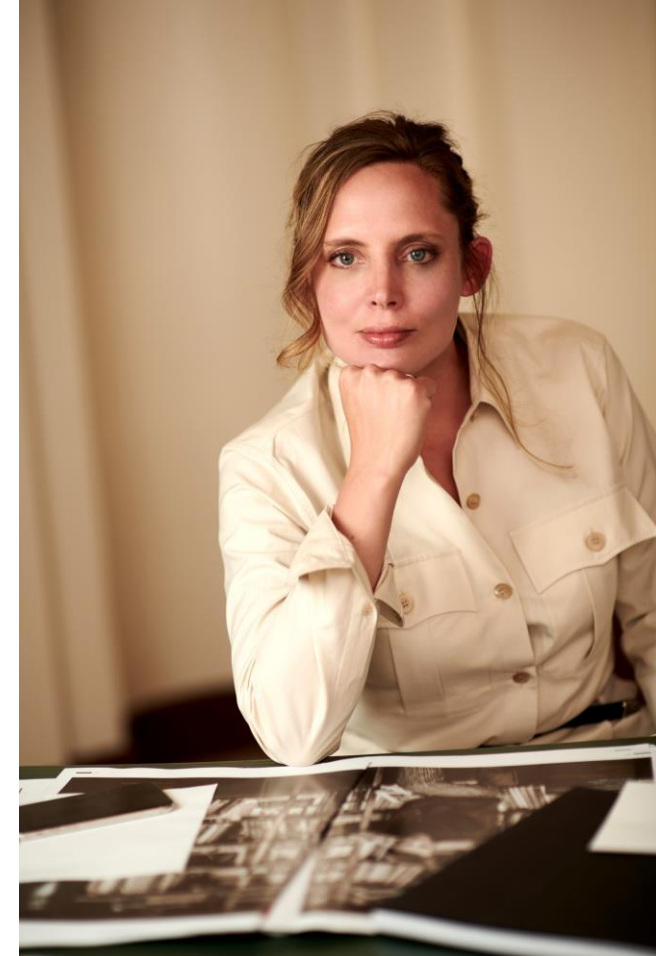


*Vitalie Taittinger & Clovis Taittinger*

# OUR HISTORY

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- 1240 - Thibaud IV, the Count of Champagne, King of Navarre and poet, returns from Cyprus with a vine plant, ancestor of the Chardonnay grape variety, marker of the style of the Taittinger house.
- 1734 - Jacques Fourneaux, Champagne merchant, 3rd player to launch into the production of Champagne, founded the company Forrest et Fourneaux, which later became Taittinger.
- 1932 - Pierre Taittinger buys Château de la Marquetterie, surrounded by vines planted in the 18th century, which becomes the Champagne cradle of the Taittinger family.
- 1945 - François Taittinger chooses to highlight Chardonnay and give a resolutely feminine, fresh and elegant style to his Champagne which will remain Taittinger's signature.
- 2006 - Pierre-Emmanuel Taittinger buys the eponymous house from the Starwood Capital group and launches a new family dynamic with his son Clovis and his daughter Vitalie.
- PRÉSENT - Since 2020, Vitalie and Clovis Taittinger have taken over as President of the House and Managing Director respectively and are writing a new chapter in the history of the House.



*Vitalie Taittinger*

# CHAMPAGNE TAITTINGER

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*Château de la Marquetterie in Pierry*

An independent and family owned Champagne House chaired by Vitalie Taittinger

Worldwide presence, with independent agents in more than 150 countries

A unique, elegant and feminine style : Chardonnay

An iconic cuvee : The Comtes de Champagne Grands Crus Blanc de Blancs

**TAITTINGER**

# TAITTINGER VINEYARDS

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Owner of the 2nd largest vineyard in Champagne (288ha)

Certified High Environmental Value (HVE) & Level 3 for Sustainable Viticulture in Champagne (VDC)

Planted at 37% in Chardonnay, 48% in Pinot Noir and 15% in Pinot Meunier.

37 different wines among the best in the Champagne appellation.

Nearly 45% of our vineyard is classified in Grands Crus and 1er Cru.



*Christelle Rinville  
Vineyard Director*



*Alexandre Ponnavoy  
Cellar Master*



# OUR CELLARS

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The independent family House Taittinger allows you to discover in its cellars, the remains of the Saint-Nicaise Abbey from the 13th century and the Gallo-Roman chalk pits from the 4th century, which are part of the Hillside, Houses and Cellars of Champagne listed as world heritage sites. UNESCO.

Eighteen meters underground, within this 1700-year-old setting, the prestigious Comtes de Champagne vintage rests at 12°C for more than ten years.

**TAITTINGER**

# OUR ENGAGEMENT

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*Taittinger vineyards*

Taittinger is a committed, authentic and responsible actor.  
The House is part of a CSR approach.  
Beyond the HVE and VDC certifications acquired since 2017, the international ISO 14001 certification enhances the environmental approach as a whole.



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# OUR ICONIC WINES

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TAITTINGER



# BRUT RÉSERVE

Airy, timeless, fine aromas

## BLENDING

Taittinger Brut Réserve is a blend of Chardonnay (40%), Pinot Noir and Pinot Meunier (60%) wines from over 35 different vineyards and vintages matured to perfection.

## TECHNICAL DATAS

This high proportion of Chardonnay, unique among fine non- vintage champagnes, and a minimum ageing of three years in the cellars, where it reaches the peak of aromatic maturity, makes Taittinger Brut Réserve a delicately balanced champagne, known for its consistently excellent quality all over the world. Taittinger considers it an honor to produce a Brut champagne every year without exception.

## TASTING

The nose, very open and expressive, delivers aromas of fruit and brioche. It also gives off the fragrance of peach, white flowers (hawthorn, acacia) and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey.

## PAIRING

Taittinger Brut Réserve is the champagne for any occasion. A symbol of festivity, this wine is the ideal partner of celebration for the happiest milestones in a lifetime.



**TAITTINGER**

# PRESTIGE ROSÉ

Fruity, tasty, delicate

## BLENDING

Chardonnay (35%), Pinot Noir & Pinot Meunier (65%) and 15% of still red wine from the Champagne region.

## TECHNICAL DATAS

A quantity of still red wine (15%) produced from the best Pinot Noirs from Montagne de Reims and Les Riceys is in fact added to the final blend, to give this cuvée its unmistakable colour and vibrant intensity on the palate.

## TASTING

The full nose, wonderfully expressive, is both fresh and young. It gives off aromas of red fruits (freshly crushed wild raspberry, cherry, blackcurrant). On the palate, this wine strikes a fine balance of a velvet texture and full body taste. The flavours are reminiscent of fresh, crisp red fruits. The palate can be summed up in four words: lively, fruity, fresh and elegant, as only a rosé blend can be.

## PARING

Deliciously fragranced for an aperitif, it is also a subtle accompaniment to fruit desserts, including fruit tart, fruit salad and red fruit crumble.



**TAITTINGER**



# COMTES DE CHAMPAGNE

## BLANC DE BLANCS GRANDS CRUS 2013

Brillant, crystal-clear, precise

### BLENDING

Comtes de Champagne Blanc de Blancs is characterised by its composition of Chardonnays, exclusively sourced from the five prestigious villages classified 'Grand Cru': Avize, Chouilly, Cramant, Mesnil-sur-Oger and Oger.

### TECHNICAL DATAS

Only the very best 'cuvées' are used in the production of Comtes de Champagne in order to guarantee finesse. Of the wines that make up its composition, 5% have been aged for 4 months in oak barrels, one third of which are replaced each year. These enhance the characteristics of the final blend of toasted notes.

### TASTING

This vintage captivates through its precision, its density and its blend of ripe citrus fruit flavours with pastry notes. The nose takes you into a world of freshness, opening smoothly to reveal a natural expression of radiant flavours and nuances underpinned by subtle acidity. On the palate, the wine quickly pulsates as its effervescence unfurls into an invigorating sensation. It tightens up on the finish to leave a lingering taste imbued with ginger and liquorice. Possessing a natural delicacy, this Comtes de Champagne 2013 extends its energy with dynamism and a striking purity of aromas, superbly revealing the saline and mineral austerity of the excellent Côte des Blancs terroirs.

### PAIRING

Perfect for a special celebration, this champagne is the ideal match for a seafood, shellfish or fish entrée. With an ideal serving temperature of 11°C, this cuvée surprises from the first sips with its incredible youthfulness and its crystal-clear, taut texture.

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# COMTES DE CHAMPAGNE

## ROSÉ 2011

Freshly, intense, noble

### BLENDING

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.

### TECHNICAL DATAS

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.

### TASTING

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.

### PAIRING

An exceptional apéritif, it will act as the perfect accompaniment to fresh, delicate and balanced dishes.

**TAITTINGER**

# OUR FULL RANGE

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From left to right:  
Comtes de Champagne Rosé, Comtes de Champagne Blanc de Blancs,  
Brut Réserve, Prestige Rosé, Prélude Grands Crus, Brut Millésimé 2016,  
Les Folies de la Marquetterie, Nocturne Sec, Nocturne Rosé, Demi-Sec

**TAITTINGER**

# BRUT VINTAGE 2016

Generous, witty, straightforward

## BLENDING

The Taittinger Vintage Brut is exclusively produced from first press wines, blended from 50% Chardonnay and 50% Pinot Noir. The Grands Crus make up a significant proportion at 70%, while the other selected villages are all classified as Premiers Crus. Ageing in the cellars for over 5 years helps it to flourish.

## TECHNICAL DATAS

The harvest began in mid-September in the cool of autumn. It was a particularly staggered affair and the first grapes were picked between the 10th and 27th September, depending on the area. The grapes were perfectly ripe, and even though the quantity harvested was less than in previous years, the grapes were superb, producing wines that are elegant, fresh and fruity; true “classics”! After a trying wine-growing year, the high quality of this harvest was just reward for the work done in the field and delighted all those involved in the chain.

## TASTING

The nose of this 2016 vintage expresses beautiful complexity. There are floral aromas of hawthorn and pleasant notes of pear, kumquat, verbena, gingerbread and white flowers, underpinned by a subtle minty note. On the palate, it releases superb energy; a fresh and dynamic attack with floral tones such as honeysuckle combined with delightful notes of peach and citrus fruits. The finish is subtle with lovely long-lasting aromas on top of pleasingly bitter orange peel.

## PAIRING

It will be perfect as an aperitif served alongside cured ham, cheese puffs or prawns; however, its rich structure also lends itself to accompanying salmon, John Dory, tuna or even a scallop carpaccio.

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# PRÉLUDE GRANDS CRUS

Harmonious, mineral, pure

## BLENDING

Prélude Grands Crus Cuvée is composed of Chardonnay (50%) and Pinot Noir (50%) that Taittinger has selected exclusively from the top Grands Crus vineyards classified as “100%” in the Champagne system. Produced only using first press wines, this rare blend offers the finesse and structure that a great wine needs if it to be laid down for any length of time.

## TECHNICAL DATAS

Produced only using first press wines, this rare blend offers the finesse and structure that a great wine needs if it to be laid down for any length of time. Aged for more than five years in the cellar, the Prélude cuvée is unique for its remarkable youth and great wealth of flavours.

## TASTING

The wine is subtle and fresh on the nose. The initial mineral aromas quickly give way to green and then floral notes with the fragrance of elderflowers and spicy cinnamon undertones. The entry onto the palate is clean and lively, dominated by very exceedingly fresh citrus notes. These segue into much fuller, rounder and silkier flavours where white peaches in syrup predominate. The finish is rich, lingering and bursting with flavour. Prélude «Grands Crus» is a joyous blend of finesse and complexity.

## PAIRING

Prélude “Grands Crus” is a cuvée that makes an excellent aperitif or accompaniment to classic seafood dishes.



# FOLIES DE LA MARQUETTERIE

Ample, warm, gastronomic

## BLENDING

“Folies de la Marquetterie” proposes a blend of 45% Chardonnay and 55% Pinot Noir, sourced exclusively from the Taittinger vineyards. The acquisition of the Château de la Marquetterie and the surrounding vineyards, a site known as “Les Folies”, marked the beginning of the family’s Champagne adventure.

## TECHNICAL DATA

Each plot is vinified separately, while some crus that are aged in oak barrels. Grapes are coming from our own vineyards from villages like Pierr, Hautvillers, Trépail and Verzenay. Finally, 5 years of ageing in bottles ensures the wine’s perfect balance.

## TASTING

The body is deep yellow in colour with golden highlights. The bubbles are fine and delicate. The intense, highly fruity bouquet leads onto peach and apricot jam aromas with subtle hints of toasted brioche and vanilla. On the palate, this wine is full-bodied, smooth and fruity with dominant peach flavours. The distinctive and expressive finish delivers lightly woody notes. Les Folies de la Marquetterie is a full-flavoured and harmonious champagne distinguished by its immense richness and complexity.

## PAIRING

This “terroir” wine, structured and powerful, pays homage to the 18th century and is the ideal accompaniment to robust dishes such as roasted meats and fish in sauce.





# NOCTURNE

Voluptuous, enchanting, gourmet

## BLENDING

Taittinger Nocturne is a “Sec” champagne composed of Chardonnay (40%) and Pinot Noir and Pinot Meunier (60%).

## TECHNICAL DATAS

Blended from around 30 different vineyards from various vintages, this wine is laid down for 4 years to age before being disgorged. A 17.5g/l dosage of sugar cane combined with the slow cellar-ageing create a round and smooth champagne.

## TASTING

The body is pale yellow in colour with shimmering highlights. The bubbles form a delicate ring of fine foam. The subtle and delicate bouquet reveals the delightful aromas of yellow peaches and dried apricots. The entry is smooth and creamy, yet very crisp. The palate gives way to flavours of raisins and fruits in syrup. The long and smooth finish is distinctively sweet and full of flavour. A mature, rich and round wine, Nocturne is also exceptionally smooth and creamy.

## PAIRING

Taittinger Nocturne is a champagne to be enjoyed at the end of an evening. It is the perfect accompaniment to dessert or foie gras on gingerbread – and will gladly have champagne lovers celebrating all night long.



**TAITTINGER**

# NOCTURNE ROSÉ

Voluptuous, enchanting, gourmet

## BLENDING

Taittinger Nocturne Rosé is a “Sec” champagne composed of Chardonnay (30%) and Pinot Noir and Pinot Meunier (70%) blended from around thirty different vineyards.

A quantity of still red wine (15%) produced from the best Pinot Noirs from Montagne de Reims and Les Riceys is in fact added to the final blend.

## TECHNICAL DATAS

A 17.5g/l dosage of sugar cane combined with the slow cellar-ageing of 4 years create a round and smooth Rosé champagne that is perfect to enjoy late in the evening.

## TASTING

A full-bodied nose reveals delicious aromas of patisserie. On the palate the attack is clean and generous, while remaining very fresh. There are noticeable but very silky tannins. Taittinger Nocturne Rosé is a structured, voluptuous wine that presents an elegant, well-integrated balance of sugar, acid, and tannins.

## PAIRING

Taittinger Nocturne Rosé is a champagne for the beginning and the end of the evening. It can accompany a gourmet dessert (even a chocolate one) or a chic snack. It will carry revellers and champagne lovers to the end of the night.



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# DEMI-SEC

Smooth, honeyed, dense

## BLENDING

Taittinger Demi Sec derives from the same type of blend as Taittinger Brut Réserve: it is made up of 40% Chardonnay and 60% Pinot Noir and Pinot Meunier. The finished blend includes over 40 “crus” from several different harvests, perfectly matured. The wine is left on yeast for three years before being “disgorged”.

## TECHNICAL DATAS

A dosage of 35 g of cane sugar per liter is then added to render it demi sec. This dosage, which distinguishes this wine from Taittinger Brut Réserve, gives an additional sweetness which enhances its suitability to accompany certain sweet dishes.

## TASTING

The nose is suggestive of delicate hints of honey and ripe fruit, with over tones of greengages and elderflowers. The first impression on the palate is lively, acidulated and soft, with citrus (mandarin) predominant, backed by peaches in syrup and dried figs. It has an end which is extraordinarily soft and notably full and long-lasting. All in all, a rounded, sweet and mellow wine of great charm and sensuality.

## PAIRING

Taittinger Demi Sec is a gourmet wine. Its sweetness and mellowness, combined with the dosage, make it an ideal accompaniment to most desserts, including chocolate cake, strawberry charlotte and warm madeleines.



# COMMITMENT TO CULTURE

BAFTA



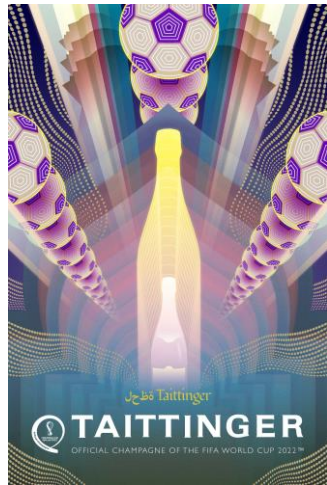
Paris Opéra



Montreux Jazz Festival



Official FIFA partner



Opéra de Paris



Culinary prize « Le Taittinger »



TAITTINGER

# SERVICING WORLDWIDE

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TAITTINGER

# SOCIAL NETWORKS

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