



Sunday's Brunch
by
Taittinger

Sunday's Brunch by Taittinger: T-Brunch

✓ Concept?

- Propose 5 different champagnes in a food pairing:
 - **Brut, Prestige Rosé, Les Folies de la Marqueterie, Préludes et Nocturne Blanc**
- Convince your client to highlight their Brunch with a range of Champagne
- A unique champagne with the appropriate food
 - Your client will offer a **unique experience** for their customer
- The customer will discover the universe of Taittinger and your client will raise the perception of his Brunch.
- Your client will stand out of their competitors
- Champagne is a matter of style!
 - Drink Champagne on Sunday's!

A Brunch, without Taittinger, is a Breakfast...

Lifestyle



Discovery



Gastronomy



Friendliness



Trendy Chic



Celebration

The Taittinger Moment





*Taittinger
&
Brunch Food Pairing*

Taittinger & Food Pairing



✓ Food Pairing - Brut:

Pastries, Pancakes & Maple syrup, Cakes, Gingerbread



Taittinger & Food Pairing



✓ Food Pairing - Prestige Rosé:

Smoked Salmon, Shrimps, All desserts made with red fruits



Taittinger & Food Pairing



✓ Food Pairing - Folies de la Marqueterie:

Duck with orange, Pastilla pigeons, Risotto with Morels, Pasta with truffles, Roulade stuffed turkey, Parmesan

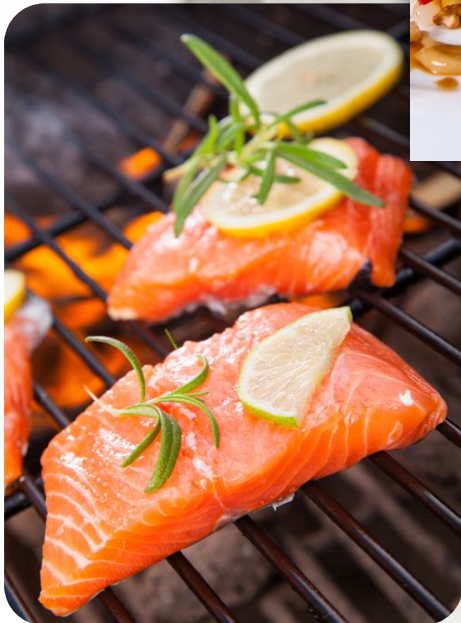


Taittinger & Food Pairing



✓ Food Pairing - Préludes

Shellfish, Oysters, Grilled fish, Vitello tonato, Comté



Taittinger & Food Pairing



✓ Food Pairing - Nocturne Blanc

Deserts with passion fruits/red fruits, Foie Gras, Ice Cream





IS ALWAYS
THE
ANSWER