



TAITTINGER COMTES DE CHAMPAGNE ROSÉ 2006.

Overall, 2006 was a hot year. After a very dry autumn, the winter was cold and snowy, but fortunately there was no damage in the vineyard. The spring brought steady, mild weather, and ended with the vines flowering between 12 and 18 June. The summer was very variable, with exceptionally hot periods punctuated by numerous storms in July, followed by cooler temperatures and overcast skies in August, while September saw renewed heat and the start of a dry spell, which did not, however, have a negative effect on the volume of the harvest. The harvests began on 7 September and were relatively spread out, in order to take into account the unevenness in the ripening. Rain arrived at the end of the harvest, but yields were high enough for us to be able to select the best grapes. The Chardonnay produced rich, complex aromas of citrus and white fruit, and white flowers. A beautiful minerality gives them finesse and elegance. These characteristics, combined with excellent balance and suppleness, suggest a good potential to age. The Pinot Noir wines offer exceptional richness and potential, displaying the typical characteristics of the grape variety. They combine small red berries and cherries with body and power. Balanced, richly flavoured and full-bodied, they provide the vintage's structure.



COMPOSITION.

Taittinger Comtes de Champagne Rosé Millésimé 2006 is a blend of 70% Pinot Noir (100% “Grands Crus”), part of which (12%) is red wine from the vineyards of Bouzy, and 30% Chardonnay grapes. The Chardonnay grapes, from the vineyards of the Côte des Blancs (100% “Grands Crus”), bring refinement and freshness to the composition. Only juices from the first pressing are used to ensure the structure and the long ageing potential so essential to this exceptional champagne. Cellar-ageing allows the complexity of the aromas to develop and rounds off the structure of Comtes de Champagne Rosé.

TASTING.

Comtes de Champagne Rosé 2006 has a deep pink colour. The extremely fine bubbles rise in a lively style to form a superb ring of delicate foam. Initially, the nose offers intense aromas of citrus fruit, especially blood oranges.

Then more mature aromas develop, with candied red and black fruits, quince paste and blackcurrant liqueur. On the palate, the attack is concentrated with a very intense cherries-in-syrup fruitiness. The mid-palate is rich, vinous and very structured. The finish is expressive with volume, complexity and good length. Still young but already showing great class, Comtes de Champagne Rosé 2006 is characterized by a mature, generous style. Its rich, varied aromatic structure suggests an excellent capacity to age.

DRINKING SUGGESTIONS.

A wine for celebrations and ceremonial occasions, the profile of this champagne is such that it can be enjoyed at any time; in the context of a meal, it would go well with pigeon or lamb (cooked pink) or with a dessert such as baked pears or a red fruit gratin.



CHAMPAGNE
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Reims