

TAITTINGER
COMTES DE CHAMPAGNE
GRANDS CRUS ROSÉ 2007

Created as early as the 18th century and served in the royal French courts, rosé champagne is at the very source of the success of champagne in general. A symbol of joyful, liberated luxury in the "Roaring Twenties", it is still highly prized today. It becomes an extremely rare, very exclusive pleasure with the Comtes de Champagne Rosé. This cuvee is indeed only produced in exceptional years, not only for the Chardonnay grapes but also for the Pinot Noir. As the rarest cuvee of Maison Taittinger, it is a legendary champagne appreciated above all else by Rudolf Nureyev, the ballet dancer-choreographer:

"...When I drink Comtes de Champagne rosé, I do not dance, I fly..."

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This Comtes de Champagne Rosé 2007 is the champagne par excellence of the gastronomic world, enhancing delicate white meat dishes as well as revealing its full potential when paired with lobster. A fabulous vintage whose subtle, exuberant energy fuses sublimely with the intense flavour of certain cheeses, such as old Comté or Chaource, or with the zesty sweetness of baked pears or blueberry tart.

2007 is a fully matured vintage. Its superb maturity tantalizes all the senses with a deep pink robe highlighted with glints of copper; an extremely delicate persistent effervescence, a nose of crushed strawberries, lime and liquorice underlined by a hint of roast coffee and cacao. The palate is entranced by a variation of gourmet sensations. The fresh, precise and taut attack gives way to reveal a supple, molten and heady structure. The finish imparts fruity notes underscored by a saline freshness.

With the purity of its precise, gourmet aromatic structure, the Comtes de Champagne Rosé 2007 is perfectly in line with its predecessors and promises to offer excellent ageing potential.

Comtes de Champagne Rosé is only produced when the qualitative criteria exist to faithfully preserve the cuvee's signature style. Comprised of 30% Chardonnay Grands Crus from the most prestigious Côte des Blancs terroirs combined with 70% Pinot Noir sourced from the Montagne de Reims Grands Crus, this blend is enhanced with 15% red wine from Bouzy Pinots, whose somewhat long pre-maceration fermentation ensures a superb tannic structure with fruit-forward aromas of red and black berries. Before being exposed to light, Comtes de Champagne Rosé 2007 will have undergone more than 10 years of ageing in the heart of the Saint-Nicaise chalk cellars dating from Gallo-Roman times; a maturation that guarantees the complexity of the wine's aromas.



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