



Brut La Française

Taittinger

Taittinger Brut La Française is produced from select Chardonnay, Pinot Noir, and Pinot Meunier grapes in the finest microclimates of the viticultural area of Champagne. Taittinger's extensive vineyard holding 752 acres in these areas, particularly in those where Chardonnay is planted, allow it to rely primarily on its own grapes for the vinification of its portfolio of champagnes.

Following harvest, the grapes are pressed immediately in press houses located among the vineyards, yielding a first pressing, referred to as the "cuvée," which is followed by two more pressings, referred to as the "tailles," which are not used in the blend. In all, no more than 100 litres (approximately 26 gallons) of juice per 160 kilograms (approximately 350 pounds) of fruit may be extracted from the grapes over the three pressings. The juice is transported to the vinification facility, and a cool fermentation of the must takes place under temperature controlled conditions, after which the wine rests until the end of the winter. Blending occurs after the primary fermentation, and thereafter the final cuvée undergoes the secondary fermentation in the bottle at 45 to 50 F in Taittinger's cool cellars, during which the wine acquires complexity and the fine, pinpoint bubbles characteristic of its sparkle. Before remuage, it is aged three to four years, well in excess of the required minimum of 15 months, to develop body and bouquet.

Taittinger Brut La Française is blended to maintain a delicate and elegant style from an extensive range of wines from diverse crus of Champagne. The foundation and consistency of the distinctive Taittinger style relies greatly on the proportion of each grape variety in the blend: Pinot Noir lends the finished blend its structure and power as well as the elegant red berry aromas typical of the variety; Pinot Meunier provides a supple, round fruitiness to the wine; Chardonnay contributes elegance, finesse, crispness and delicacy to the blend, as well as a degree of structure and longevity. Taittinger's reliance on Chardonnay in this cuvée, which approximates 40 percent of the finished wine, or over twice the percentage of Chardonnay used in the standard cuvées of most champagne houses, is the source of the exceptional refinement of the Taittinger style. A cellar reserve of approximately 5,000,000 bottles of wines from prior vintages allows the house to consistently achieve this style and quality. The reserve varies slightly from year to year as a function of the abundance of the harvest and global sales.

The subtle, pale gold color of Taittinger Brut La Française is punctuated by extremely fine, persistent bubbles rising to the surface in fragile strands. The fragrant berry and white fruit aromas, underscored by toasty yeasty notes are confirmed on the ample, elegant palate which is strongly marked by refined Chardonnay fruit flavors. A fresh, balanced acidity sustains the whole, and carries into a long, crisp toasty finish of delicacy.