

Virginie T.

CHAMPAGNE



BLANC DE NOIRS GRAND CRU

"This Blanc de Noirs Grand Cru, made exclusively from the Grand Cru villages of Verzenay, Verzy, and Mailly, reveals all the power and elegance of Pinot Noir in its purest form. An exceptional cuvée, a reflection of the 2018 vintage."

Virginie Taittinger & Ferdinand Pougatch, Cellar Masters



The Blanc de Noirs Grand Cru 2018 is a wine of character — grounded and bold.

Crafted entirely from Pinot Noir, it pays tribute to three emblematic terroirs of the Montagne de Reims: Verzenay (70%), Verzy (20%), and Mailly (10%).

These Grand Cru villages have long been celebrated for producing deep, tense, and structured wines — and today, in the context of a changing climate, their full potential shines through.

Verzenay, the heart of this cuvée, brings verticality, saline tension, and chalky depth. Verzy and Mailly soften this strength with mineral freshness, natural elegance, and delicate floral notes.

The result is a wine that is dense yet radiant, where each terroir is expressed with finesse in a precise, sculpted structure.

An unadorned expression, true to our vision of Champagne Pinot Noir — shaped by a measured dosage (5 g/L) and over six years of aging on lees.

2018 will be remembered in Champagne as a radiant, generous, and remarkably balanced vintage. In the Montagne de Reims, Grand Cru Pinot Noirs thrived under these conditions.

100% Pinot Noir

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Dosage Extra Brut : 5gr/L

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Vintage : 2018

Ageing : 5 years on lees

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Maturation: Stainless steel tank

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100% Malolactic fermentation

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3 Grands Crus

Verzenay, Verzy, Mailly

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