

Virginie T.

CHAMPAGNE



BRUT NATURE 2018

"Brut Nature 2018 was born from a sunny, generous, and balanced vintage. The complete absence of dosage reveals the wine's truth — no adjustments, no disguises. An exceptional Champagne, crystalline, ripe, and strikingly fresh."

Virginie Taittinger & Ferdinand Pougatch, Cellar Masters



2018 brought Champagne a generous, healthy, sunlit harvest. Exceptional ripeness, preserved natural acidity, and perfect balance — all the conditions were met to craft a truly uncompromising Brut Nature.

Zero dosage demands flawless base wines: only the finest cuvée juice is used. With no sugar to adjust the balance, purity must be absolute. That's why only the most refined parcels — usually reserved for tête de cuvée — were selected for this wine.

Aged for 6 years on lees, this Brut Nature develops a silky mousse, streamlined texture, and a long, persistent saline finish. Time acts as a tightrope walker — softening the tension and bringing rare balance to a zero-dosage wine: straight but never austere, precise yet vibrantly alive.

This cuvée is built around Pinot Noir, offering discreet richness, subtle red fruits, and elegant structure.

The Chardonnay, from chalky soils, adds vertical freshness, sharp minerality, and a fine linear texture.

Together, they compose a wine that is airy yet intense, dry but never harsh — with a natural, lingering salinity.

60% Pinot Noir
40% Chardonnay
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Zéro Dosage : 0gr/L
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Vintage : 2018
Ageing : 6 years on lees
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Maturation: Stainless steel tank
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100% Malolactic fermentation
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85% Premier and Grand Cru

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