

Virginie T.

CHAMPAGNE

## EQUILIBRE PREMIER CRU



"This cuvée was born from the harmonious alliance between Pinot Noir and Chardonnay, revealing the full expression of the Premier Cru terroirs of the Petite Montagne de Reims. A Champagne with precise, balanced character, true to the high standards of Maison VIRGINIE T."

Virginie Taittinger & Ferdinand Pougatch, Cellar Masters



Équilibre Premier Cru is a constant pursuit of harmony — between liveliness and texture, freshness and length, purity and complexity.

It's also a subtle reading of the terroirs. Unlike our more mineral cuvées like the Blanc de Blancs, Équilibre draws its character from the clay-limestone soils of the Petite Montagne de Reims, with Sermiers and Jouy-lès-Reims at its core.

These rich soils give the wine supple body, a chalky chew, and a natural roundness that balances the Extra Brut dosage perfectly. With just 4g/L, the dosage is there to enhance, not to hide.

It reveals crisp freshness, delicate salinity, and lets the fruit shine through.

Despite a shorter aging time than our Brut Transmission, this cuvée shows a complex aromatic range: candied citrus, chalk, sweet almond, and a hint of toasted bread.

Its length on the palate is unexpected — the true signature of this cuvée: pure, subtle, and structured.

50% Pinot Noir  
50% Chardonnay

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Extra Brut Dosage: 5g/L

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Harvests: 2017/2018  
Aging: minimum 5 years on lees

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Maturation: 100% stainless steel

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100% Malolactic Fermentation

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100% Premier Cru

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