

Virginie T.

CHAMPAGNE



SPÉCIAL MACARON 2018

"What if the most iconic of French desserts finally had its own Champagne? That was the question — and the challenge — we shared in 2016 with Maison Ladurée. From that meeting was born a rare and joyful cuvée, designed to elevate a pairing as refined as it is demanding: the macaron." Virginie Taittinger & Ferdinand Pougatch, Cellar Masters



The story of this cuvée began in Paris, in 2016, during an unexpected conversation with David Holder, president of Maison Ladurée. At the time, Ladurée already offered Champagne to its guests, but none had been truly crafted to harmonize with the world of pâtisserie — let alone the macaron, that iconic creation that is both crisp and meltingly soft.

Together with their pastry chef Claire Heitzler — whom we deeply admire — we selected several cuvées, tasted, refined, and listened to what the macaron had to say: its crunchy meringue shell, silky ganache, sweet but precise character.

Thus was born the Spécial Macaron collection, guided by a simple but ambitious idea: to create a pâtisserie Champagne — not a sweet wine, but one that is indulgent, delicate, and vibrant. A wine able to match the macaron's complex texture without overwhelming it.

Though it shares the same vintage and blend as our Brut Nature, this cuvée offers a completely different reading.

Here, the dosage changes everything: with Extra Dry sweetness, the wine gains generosity, roundness, and aromatic softness.

60% Pinot Noir
40% Chardonnay
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Extra Dry : 12gr/L
—
Vintage : 2018
Ageing : 6 years on lees
—
Maturation: Stainless steel tank
—
100% Malolactic fermentation
—
85% Premier and Grand Cru

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