

Virginie T.

CHAMPAGNE



BRUT NATURE 2019

“Its distinctive, naked style, the one usually tasted among professionals, away from prying eyes in our cellars, is now within your reach.”

Virginie Taittinger



There are years when nature gives us grapes so remarkable that it would be a shame to try to do more. 2019 is one of them.

After a difficult spring and a scorching summer, the harvest revealed grapes of rare ripeness that had nonetheless kept a striking freshness. A balance we particularly seek in our champagnes.

For this vintage, we selected our finest plots, pairing the depth of Pinot Noir from the Montagne de Reims with the finesse of Chardonnay from the Côte des Blancs.

Then we let time do its work. Six years on the lees to refine the texture, reveal the wine's complexity and give it the elegance we hold dear.

No dosage, no artifice. Because in 2019, there was nothing to correct. Only a great vintage to let speak for itself.

The colour is pale gold with golden glints, bright and luminous. The bubbles are fine, steady and delicate. The attack is precise, followed by an ample, dense and silky texture.

Ripe fruit brings a lovely indulgence, immediately balanced by a persistent mineral tension. The long, saline finish leaves an impression of chalk, citrus and delicately toasted hazelnut.

70% Pinot Noir
30% Chardonnay

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Zero Dosage: 0 g/L

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Harvest: 2019
Ageing: 6 years on the lees

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Maturation: stainless steel & oak

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70% Grand Cru

VT