

Virginie T.

CHAMPAGNE



## VT. GRANDE CUVÉE 8 ANS d'ÂGE

“Sometimes you have to dare to break with convention to reveal the richness of wine. This cuvée, the first in a trilogy, was created to surprise, provoke and celebrate Champagne in a different way: through time, substance and rare complexity.”

Virginie Taittinger & Ferdinand Pougatch, Cellar Masters



Eight years of quiet maturation have shaped this singular cuvée.

This long dialogue between the wine and the yeasts imprints its unmistakable autolytic signature: warm brioche, fresh hazelnuts, and a hint of toasted crumb weave together in effortless harmony.

Such nuances, usually reserved for the longest-aged champagnes, give VT 8 ans d'âge a gastronomic, almost tactile dimension.

Mainly composed with Chardonnay, the champagne finds the perfect balance between precision and depth: part of the wine matures in fine-grained, gently toasted oak for structure and complexity, while the rest is vinified in stainless steel to preserve its pure, crystalline aromatics.

The result is a wine of creamy finesse, with a delicately oxidative touch, both generous and contemplative.

60% Chardonnay  
40% Pinot Noir

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Dosage Extra Brut : 5gr/L

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Vintage : 2014-2015  
Ageing : 8 years on lees

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Maturation: Stainless steel tank, oak, ...

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100% Malolactic fermentation

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Premier Cru

VT