

Taittinger Brut Réserve, NV



Excellent partner for light dishes based on white fish or chicken, green vegetables, salads and savoury cheese dishes.

Tasting Note

Delicate and elegant, indeed a piece of French Art de Vivre, Taittinger Brut Réserve delivers a balance between green fruit, citrus and subtle hints of biscuit and brioche. Made by Chef de Caves Alexandre Ponnavoy only from first pressings of 40% Chardonnay, 35% Pinot Noir and 25% Pinot Meunier this is a Champagne that always strives for exacting quality and meticulous style. Suitable as an aperitif, with canapes, grilled and roasted white meats or smoked salmon and oysters.

Full breakdown

Product Code:	00011087
Country:	France
Region:	Champagne
Sub-Region:	Champagne
Vintage:	NV
ABV:	12%
Bottle Size:	75cl
Grape Variety:	Chardonnay, Pinot Noir, Pinot Meunier