



Taittinger Nocturne.

Taittinger Nocturne is a “Sec” champagne composed of Chardonnay (40%) and Pinot Noir and Pinot Meunier (60%). Blended from around thirty different vineyards from various vintages, this wine is laid down for four years to age before being disgorged.

A 17.5g/l dosage of sugar cane combined with the slow cellar-ageing create a round and smooth champagne that is perfect to enjoy late in the evening.



Tasting notes.

The body is pale yellow in colour with shimmering highlights. The bubbles form a delicate ring of fine foam. The subtle and delicate bouquet reveals the delightful aromas of yellow peaches and dried apricots. The entry is smooth and creamy, yet very crisp. The palate gives way to flavours of raisins and fruits in syrup. The long and smooth finish is distinctively sweet and full of flavour. A mature, rich and round wine, Nocturne is also exceptionally smooth and creamy.

Drinking suggestions.

Taittinger Nocturne is a champagne to be enjoyed at the end of an evening. It is the perfect accompaniment to dessert or foie gras on gingerbread and will gladly have champagne lovers celebrating all night long.



CHAMPAGNE
TAITTINGER
Reims