PRIVATE CELLAR


# Champagne Brut, Virginie T. NV

White | France | Champagne | 12.5% | Dry sparkling

CODE: VT850NV3

Our introduction to the wines of Virginie Taittinger was sheer serendipity – a friend of a friend introduced us by email, and the rest is history. Their Brut is 70% Pinot Noir, 10% Pinot Meunier with 20% Chardonnay, and the base wine for this is 2011 as they don't release before at least eight years to get the extra depth they are looking for. Gorgeously bright, mineral and with a lovely hazelnut note, this is rich yet racy at the same time, really broad and oh so long on the finish.

## Tasting Notes

Having worked alongside her father at Taittinger for more than 20 years Virginie Taittinger bought her own Champagne House (and everything in it) in Sillery in 2019. She feels incredibly blessed to now work with her son, Ferdinand Pougatch Taittinger who, after graduating from McGill University in Canada, spent 3 years working in the wine and spirit world in New York and is now home, working with his gorgeous Mother.

We visited them in April 2023 to see the set up and taste the wines and it was an instant *coup de foudre* – these are spectacular Champagnes, beautifully made close to Reims and completely different to our existing Champagnes from Chauvet and Legras, complementing them perfectly. They buy most of their grapes through a couple of long-term contracts and **their aim is to produce only brilliant Champagne**, making less if they don't like the vintage or more when they do. They have a '*réserve perpetuelle*' to ensure that their Brut retains a family likeness, but their other wines are all stand-alone cuvées, aimed at reflecting their vintage year and style.

| 75cl Bottle | Case (6 bottles) |
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| £39.78 | £238.68 |