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TAITTINGER BRUT RESERVE MAGNUM GIFT BOX

£90.90

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SKU: CHTAI150

Categories: Champagne, £50 - £99.99 Wines

Produced each year from 95% first pressings of Pinot Noir, Pinot Meunier and Chardonnay this is the definitive cuvée of Champagne Taittinger. It also includes a proportion of reserve wine to ensure consistency from year to year. Prior to release the Brut Réserve is aged for 3-4 years giving the wine depth whilst allowing the component parts to become fully integrated. The Brut Réserve is renowned for its golden yellow colour with a consistent, fine, lingering mousse. The nose is light and delicate with hints of fruits and brioche. The palate is lean, but has considerable depth and elegance with a long fresh finish. There is no specific drinking occasion for the Brut Réserve. Its elegance and lightness give it the flexibility to be the Champagne for the moment but it is always an excellent aperitif.