

Taittinger NV Nocturne Sec, Champagne

£42.00

Vintage: NV

Bottle Size: 75cl

Alcohol %: 12.50%

Country: France

Description: A sweeter style of Champagne that is pale yellow in colour with the bubbles forming a delicate ring of fine foam. The subtle and delicate bouquet reveals the delightful aromas of yellow peaches and dried apricots. The palate entry is smooth and creamy, yet very crisp. The palate itself gives way to flavours of raisins and fruits in syrup. A mature, rich and round wine, Nocturne is also exceptionally smooth and creamy.

Cepages: Pinot Noir, Pinot Meunier, Chardonnay

Group: Champagne

Sub group:

Colour: Non-Vintage

Closure: Cork

Producer:

Website: <https://www.taittinger.com/en>

Organic/Bio Status:

Food / cocktail match: 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.

Food / cocktail recipe:

Press

TAITTINGER



"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" - Tom Stevenson - Champagne Journalist.

Awards

Other Info:

Taittinger is one of the last great Champagne Houses to remain independent and is owned and actively managed by the family named on the label who are guardians of Taittinger's style quality and integrity. The hallmark of their fine Champagnes is the high proportion of Chardonnay used in their winemaking which is key, in the Champagne region, for producing wines of great elegance and finesse. Additionally, with its vineyard ownership of 288 ha (one of the largest in Champagne), Taittinger can guarantee a flawless consistency and quality not only of their NV, but across their whole range.