



TAITTINGER DEMI-SEC.

Taittinger Demi Sec derives from the same type of blend as Taittinger Brut Réserve: it is made up of 40% Chardonnay and 60% Pinot Noir and Pinot Meunier. The finished blend includes over 40 “crus” from several different harvests, perfectly matured. The wine is left on yeast for three years before being “disgorged”. A dosage of 35 g of cane sugar per litre is then added to render it demi sec. This dosage, which distinguishes this wine from Taittinger Brut Réserve, gives an additional sweetness which enhances its suitability to accompany certain sweet dishes.



TASTING NOTES.

The colour of the wine is pale golden yellow. The bubbles are fine and the mousse is abundant and persistent. The nose is suggestive of delicate hints of honey and ripe fruit, with overtones of greengages and elderflowers. The first impression on the palate is lively, acidulated and soft, with citrus (mandarin) predominant, backed by peaches in syrup and dried figs. It has an end which is extraordinarily soft and notably full and long-lasting. All in all, a rounded, sweet and mellow wine of great charm and sensuality.

DRINKING SUGGESTIONS.

All in all, a rounded, sweet and mellow wine of great charm and sensuality. Taittinger Demi Sec is a gourmet wine. Its sweetness and mellowness, combined with the dosage, make it an ideal accompaniment to most desserts, including chocolate cake, strawberry charlotte and warm madeleines.



CHAMPAGNE
TAITTINGER

Reims