

## The Wine Independent

### TAITTINGER

*Brut Millésimé 2015*

## 93 Points

Brut Millésme 2015 is a 50% Chardonnay and 50% Pinot Noir blend of which 70% is Grand Cru and 30% Premier Cru. Aged seven years on fine lees before the first release in 2022, it was finished with a nine grams per liter dosage. Alluring and complex on the nose with notes of apple tart, butter pastry, and hazelnuts the medium to full-bodied palate has a ripe and round orchard fruit core supported by buoyant acid freshness and toasty notes emerging at the finish. Very balanced and elegant throughout. The bottle tasted was in early 2023.

December 27, 2023

© 2024 Kobrand Corporation, Purchase, NY



## The Wine Independent

### TAITTINGER

*Brut Millésimé 2015*

## 93 Points

Brut Millésme 2015 is a 50% Chardonnay and 50% Pinot Noir blend of which 70% is Grand Cru and 30% Premier Cru. Aged seven years on fine lees before the first release in 2022, it was finished with a nine grams per liter dosage. Alluring and complex on the nose with notes of apple tart, butter pastry, and hazelnuts the medium to full-bodied palate has a ripe and round orchard fruit core supported by buoyant acid freshness and toasty notes emerging at the finish. Very balanced and elegant throughout. The bottle tasted was in early 2023.

December 27, 2023

© 2024 Kobrand Corporation, Purchase, NY



## The Wine Independent

### TAITTINGER

*Brut Millésimé 2015*

## 93 Points

Brut Millésme 2015 is a 50% Chardonnay and 50% Pinot Noir blend of which 70% is Grand Cru and 30% Premier Cru. Aged seven years on fine lees before the first release in 2022, it was finished with a nine grams per liter dosage. Alluring and complex on the nose with notes of apple tart, butter pastry, and hazelnuts the medium to full-bodied palate has a ripe and round orchard fruit core supported by buoyant acid freshness and toasty notes emerging at the finish. Very balanced and elegant throughout. The bottle tasted was in early 2023.

December 27, 2023

© 2024 Kobrand Corporation, Purchase, NY



## The Wine Independent

### TAITTINGER

*Brut Millésimé 2015*

## 93 Points

Brut Millésme 2015 is a 50% Chardonnay and 50% Pinot Noir blend of which 70% is Grand Cru and 30% Premier Cru. Aged seven years on fine lees before the first release in 2022, it was finished with a nine grams per liter dosage. Alluring and complex on the nose with notes of apple tart, butter pastry, and hazelnuts the medium to full-bodied palate has a ripe and round orchard fruit core supported by buoyant acid freshness and toasty notes emerging at the finish. Very balanced and elegant throughout. The bottle tasted was in early 2023.

December 27, 2023

© 2024 Kobrand Corporation, Purchase, NY



## The Wine Independent

### TAITTINGER

*Brut Millésimé 2015*

## 93 Points

Brut Millésme 2015 is a 50% Chardonnay and 50% Pinot Noir blend of which 70% is Grand Cru and 30% Premier Cru. Aged seven years on fine lees before the first release in 2022, it was finished with a nine grams per liter dosage. Alluring and complex on the nose with notes of apple tart, butter pastry, and hazelnuts the medium to full-bodied palate has a ripe and round orchard fruit core supported by buoyant acid freshness and toasty notes emerging at the finish. Very balanced and elegant throughout. The bottle tasted was in early 2023.

December 27, 2023

© 2024 Kobrand Corporation, Purchase, NY



## The Wine Independent

### TAITTINGER

*Brut Millésimé 2015*

## 93 Points

Brut Millésme 2015 is a 50% Chardonnay and 50% Pinot Noir blend of which 70% is Grand Cru and 30% Premier Cru. Aged seven years on fine lees before the first release in 2022, it was finished with a nine grams per liter dosage. Alluring and complex on the nose with notes of apple tart, butter pastry, and hazelnuts the medium to full-bodied palate has a ripe and round orchard fruit core supported by buoyant acid freshness and toasty notes emerging at the finish. Very balanced and elegant throughout. The bottle tasted was in early 2023.

December 27, 2023

© 2024 Kobrand Corporation, Purchase, NY

