



## Product Information

Area : Champagne  
Wine style : Sparkling  
Varietal : Pinot Noir, Chardonnay  
Style : Dry

## Description

### Tasting Notes

Comtes de Champagne Rosé 2006 has a deep pink colour. The extremely fine bubbles rise in a lively style to form a superb ring of delicate foam. Initially, the nose offers intense aromas of citrus fruit, especially blood oranges.

Then more mature aromas develop, with candied red and black fruits, quince paste and blackcurrant liqueur. On the palate, the attack is concentrated with a very intense cherries-in-syrup fruitiness. The mid-palate is rich, vinous and very structured.

Grapes: 70% Pinot Noir (100% Grands Crus), part of which (12%) is red wine and the vineyards of Bouzy, 30% Chardonnay grapes from the vineyards of the Côte de Blancs (100% Grands Crus)

Alc. 12.5%

Food: During a meal to complement red meat in gravy or pink lamb, or to accompany a dessert of berries or fruit salad.

See producer detail: [Champagne Taittinger](#)

## Terroir/Vinification

## Accolades