PRIVATE CELLAR

Champagne Virginie T. Rosé NV

Rosé | France | Champagne | 12.5% | Sparkling rosé

CODE: VT830NV3

Pale pink in colour, it has lovely notes of fresh berry and citrus fruit on the nose and a delicately fruited palate with a fine, creamy mousse. We recently showed this at a Champagne masterclass and had many orders on the spot! Highly recommended as an aperitif or the delicate palate will partner well with fruity desserts.

Tasting Notes

Having worked alongside her father at Taittinger for more than 20 years Virginie Taittinger bought her own Champagne House (and everything in it) in Sillery in 2019. She feels incredibly blessed to now work with her son, Ferdinand Pougatch Taittinger who, after graduating from McGill University in Canada, spent 3 years working in the wine and spirit world in New York before moving home to take over as Chef de Cave.

We visited them in April 2023 to see the set up and taste the wines and it was an instant *coup de foudre* – these are spectacular Champagnes, beautifully made close to Reims and completely different to our existing Champagnes from Chauvet and Legras, complementing them perfectly. They buy most of their grapes through a couple of long-term contracts and their aim is to produce only brilliant Champagne, making less if they don't like the vintage or more when they do. They have a 'réserve perpetuelle' to ensure that their Brut retains a family likeness, but their other wines are all stand-alone cuvées, aimed at reflecting their vintage year and style.

75cl Bottle	Case (6 bottles)
£47.74	£286.43