TAITTINGER

Brut Millésimé 2016

91 Points

Disgorged in September 2024 with a dosage of nine grams per liter, Taittinger's 2016 Brut Millésimé is showing very well, offering aromas of white peach, nashi pear, brioche and burnt buttered toast. On the palate, it is medium-bodied, racy and precise, with an inviting core of fruit and a long, saline finish that will delight the house's admirers. It is sourced from Mailly-Champagne, Ambonnay, Hautvillers, Écueil, Trépail, Vertus, Avize and Le Mesnil and is an equal blend of Chardonnay and Pinot Noir.

Kristaps Karklins - December 11, 2025

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