

TAITTINGER

*Comtes de Champagne Grands Crus Blanc
de Blancs 2016*

95-97
Points

The 2016 Comtes de Champagne is soft, open-knit and caressing, all of which give the impression of a Comtes that will be ready to drink with minimal cellaring. Spring frost and cold weather in June and July, with significant mildew pressure, lowered yields dramatically, so much so that Taittinger did not even open their press in the Aube. Although the 2016 doesn't have the energy of the very best years, it offers tons of immediacy in a slightly smaller-



scaled style. Citrus, floral and mineral overtones linger. Dosage is 9 grams per liter. Disgorged: July 2025.

Antonio Galloni - May 13, 2026

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