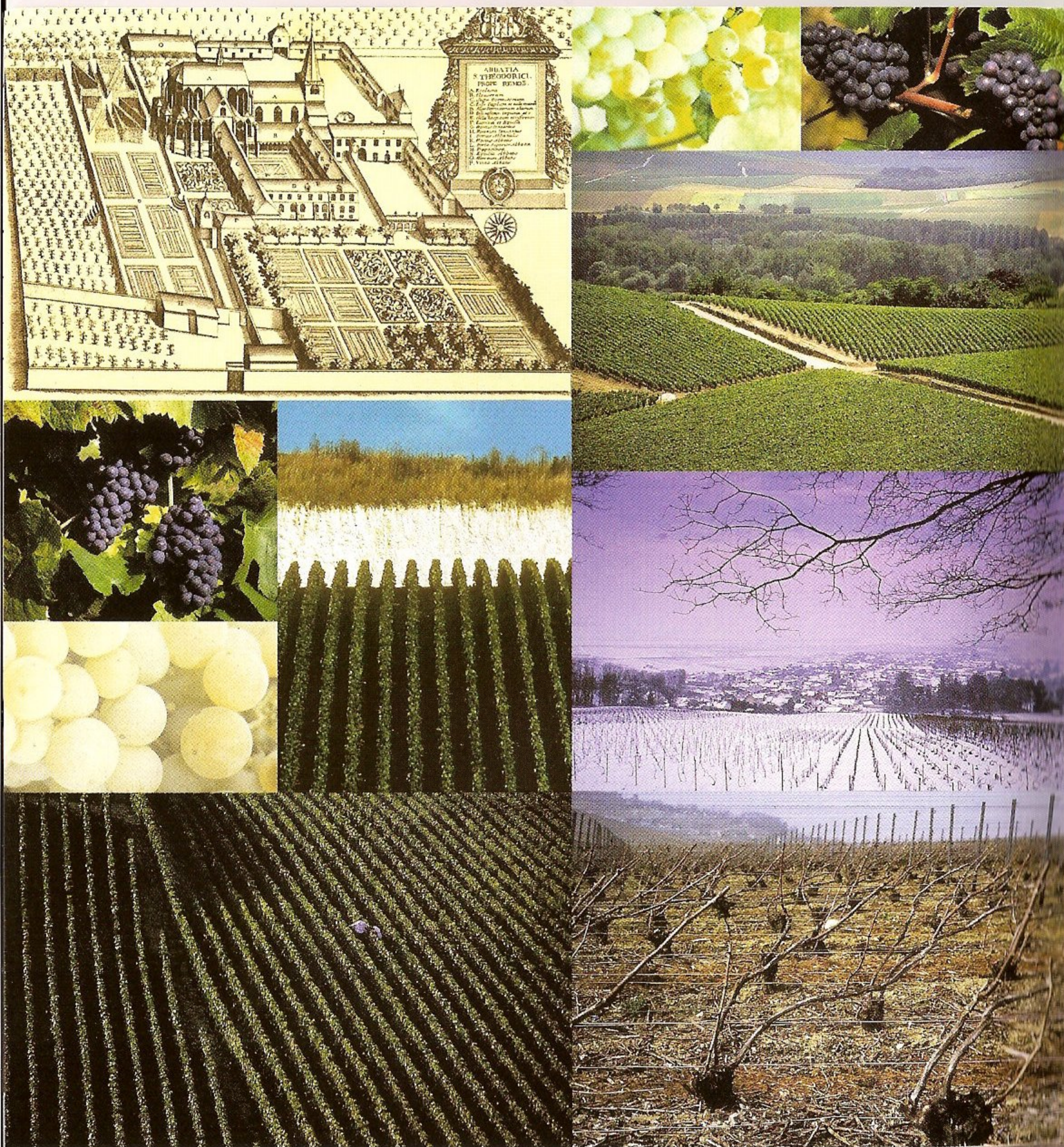




CHAMPAGNE  
**CHARTOGNE-TAILLET**

Propriétaire - Vigneron





## Terroir

The vineyards of Merfy, 7 km to the Northwest of Reims, lie on the southern slopes of the Massif de Saint-Thierry in the Montagne de Reims. They boast a remarkably long tradition of winemaking.

The slopes of Merfy were planted shortly after the arrival of the Romans. The monks of the neighbouring Abbey of Saint-Thierry expanded the vineyards in the 7th century.

By the 9th century, the vines surrounding the abbey represented the single largest concentration of vines in Champagne. The wines from Merfy earned a great reputation and found their way to the Royal table.

The quality of the terroir was recognised centuries ago and is still the base for finesse and character of the wines of Chartogne-Taillet.

### Soils

Tertiary limestone sands on top of a chalk subsoil not only assure an excellent drainage but also a slow maturation of the grapes leading to finesse and complexity in the wines.

### Climate

Situated at an altitude of 120 m, the vineyards are subject to the dual influence of continental and oceanic climates: cold winters and very warm summers with regular precipitations.

### Exposition

The entire vineyards face south - and the city of Reims.

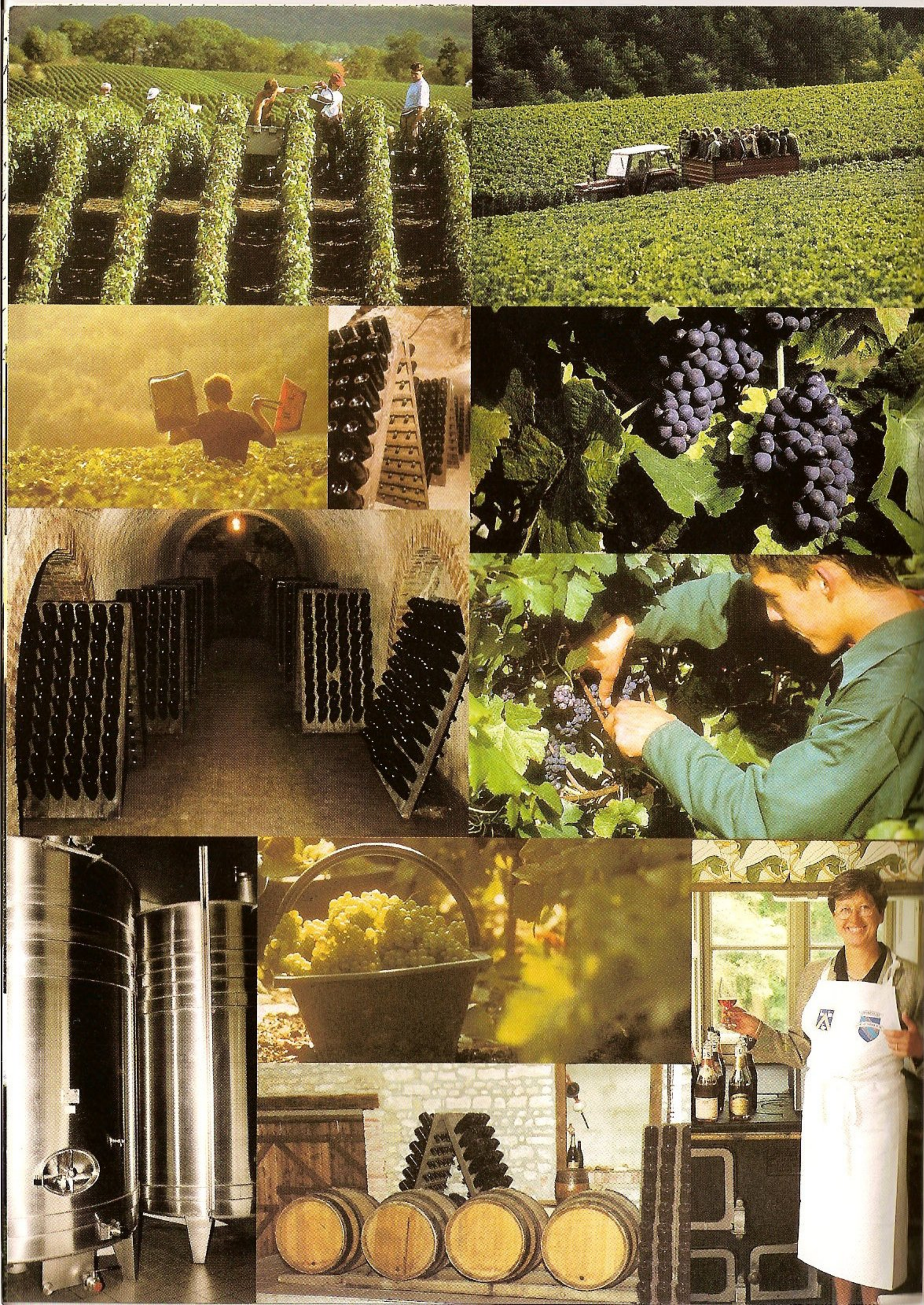
### Grape Varieties

The "encépagement" is atypical for the Montagne de Reims with a strong proportion of chardonnay (40%) giving finesse and elegance, 50% of pinot noir giving body and weight, and 10% pinot meunier for roundness and fruit.

**Age of Vines:** the vines are on average and 25 years old, and there is still a parcel of "plants français", non-grafted vines as it was common in pre-phylloxera times before 1900.







# Severe Selections

Philippe Chartogne was trained viticulturally and enologically in Beaune in Burgundy where he learned the respect for the terroir and the passion for vinification.

Respect for the terroir means: to preserve old vines as long as possible, to limit the yields, to analyse the soil of each parcel in respect of nature.

Passion of vinification means: tasting the berries long before the harvest in each parcel more than once, selecting very strictly at the harvest, a long and soft pneumatic pressing parcel by parcel, tasting the run-off juice and separating the "cuvée" from the "taille" before the vinification and blending the different cuvées of Chartogne-Taillet.

## The "Cuvée"

In Champagne, "cuvée" not only is the final blend of a given champagne, but also the name of the first two thirds of grape juice running off the press, giving the finest and most aromatic wines. Chartogne-Taillet only uses the cuvée in its champagne.

## The Blending

The wines of each parcel and of each grape variety has different aromatic and organoleptic qualities. In order to assure the same style year after year, the non-vintage Cuvée Sainte Anne Brut always contains a minimum of 30% of reserve wines from previous vintages.

For the millésimes, pinot noir is dominating the vintage champagne to assure a wine of great character.

**Maturation in the Cellar:** While the legal minimum is 15 months, our wines are aged for 3 to 6 years in our old cool cellars, to bring greater refinement and character.

**Riddling** is being made by hand for all our cuvées on wooden "pupitres".





## CUVÉE SAINTE ANNE BRUT

« Beaucoup de matière, vif et droit, long.  
Pomme et poire, un équilibre parfait. »  
*Gault-Millau 1997*

**GAULTMILLAU**

« Cette cuvée Sainte Anne... frise le coup de cœur  
car elle allie la puissance et la finesse. »  
*Hachette des Vins 1997-1998*

**Wine Spectator**

« Chartogne-Taillet zählt zu den Spitzenanbietern.  
Ihre Schäumenden Weine sind nichts  
für Etiketten Trinker wohl aber etwas für Kenner. »  
*Essen und Trinken 1998*

**Vinum**

« Zarte Nase, wenig und rund ; am Gaumen fest.  
Biscuit - Frucht, straff und doch elegant,  
eine überaus positive Überraschung. »  
*Vinaria 1998*

**VINARIA**

« A nice mouthfull of bubbly, from its crisp apple  
and vanilla flavors to the lively texture  
and clean finish. Well proportioned. »  
*Wine Spectator 1998 - 90/100*

**LE GUIDE  
HACHETTE  
VINS**

**Decanter**

« Zesty and wonderfull, this shows a delicate yellow colour,  
and offers softly foaming bubbles.  
Deliciously broad aroma of apple and honeydew melon tones.  
The palate shows a soft concentration  
and it's balanced all the way. »  
*Gold Medal - International WINE Challenge - 1996*

**WINE**