



TALTARNI

TALTARNI BRUT 2017

REGION: PYRENEES

VARIETY: CHARDONNAY 56%, PINOT NOIR 36%, PINOT MEUNIER 8%

Our flagship cool-climate méthode-traditionnelle sparklings are at the very heart of Taltarni; they're our essence.

2017 was a warmer year with cool spring and early summer nights which defined this vintage as one that displayed elegant fruit flavour and balanced acid. Chardonnay was harvested from our western vineyard site with eastern-facing slopes, these blocks have some of the highest elevations across the whole vineyard. The full morning sun and natural shading in the afternoon produces premium Chardonnay with bright natural acid and exceptional drive. The Pinot Noir base wine offers texture and fruit weight which complements the Chardonnay's crisp acid and definition.

Harvesting fruit at night and pressing immediately helps maintain the fresh vibrant flavours. After a brief cold settling, the juice was inoculated and fermented at low temperatures to maintain freshness and purity. Individual parcels were blended, including a portion aged in large format French oak before being tiraged and allowed to age in the bottle.

WINEMAKER COMMENTS

Light straw in colour this wine displays a delicate bead, enhanced by an extended time on tirage lees, which has also resulted in a persistent and creamy mousse. Complex aromas of honey and bright citrus are complemented by elegant aromas of brioche and roasted nuts. A bright natural acidity that lingers on the finish extends the length of the palate, whilst a soft creamy texture fills the mid-palate.

Partial malolactic fermentation creates volume and texture, whilst a lower dosage complements the natural acid that lingers on the palate.

WINE ANALYSIS

Acid: 6.8g/L **pH:** 3.16

Residual Sugar: 5.5 g/L

Harvested: February/March 2017

Alcohol by volume: 12.5%

Min time on lees: 40 months

