

CHAMPAGNE CHARTOGNE-TAILLET BRUT CHAMPAGNE 'CUVÉE SAINTE ANNE'



Chardonnay, Pinot Noir and Pinot Meunier. Very fine mousse. Elegant bouquet of apple, white peach, white flowers, lemon curd, brioche and high-end smokiness. Full-bodied yet energetic and focused. It offers a creamy, textured mouthfeel with sharp, linear acidity and a solid core. Long and expressive with hints of citrus zest, red berries and a distinct briny, chalky minerality. Pairs perfectly with seafood, raw oysters, poultry or creamy cheeses. Organic.

From the village of Merfy, this village wine is a mosaic of the estate's 27 acres. Sourced across diverse parcels like Les Grands Champs and Les Fontaines, the vines are 25-35 years-old. The terroir is a unique mix of sand, clay, and silt over a chalky base. Each vineyard plot is vinified separately before the final assemblage. Native yeast fermentation and aging take place predominantly in older French oak barrels. Aged 24-36 months on the lees. To ensure complexity, the blend incorporates a significant percentage of reserve wines, (20% to 50%). Unfined and unfiltered.

Based in the village of Merfy, Chartogne-Taillet is a premier grower-producer with a lineage tracing back to 1490 and Nicolas Taillet. The modern estate was established in 1920 through the marriage of Marie Chartogne and Etienne Taillet, and it is currently led by their descendant, Alexandre Chartogne, who took the reins in 2006. A protégé of Anselme Selosse, Alexandre utilizes centuries-old family records to inform a low-intervention approach, employing organic practices and horse-plowing across 11 hectares of unique sandy-clay soils. Today, the winery is a benchmark for artisanal Champagne, celebrated for its transition from traditional blends to parcel-specific cuvées that highlight the village's distinct terroir.

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Tasting Note:

CHAMPAGNE CHARTOGNE-TAILLET BRUT CHAMPAGNE 'CUVÉE SAINTE ANNE'

Chardonnay, Pinot Noir & Pinot Meunier. Very fine mousse; aromas of apple, white peach, white flowers, lemon curd, brioche & smokiness; full-bodied, energetic & focused; creamy, textured mouthfeel; sharp, linear acidity & a solid core; long & expressive; citrus zest, red berries & a briny, chalky minerality. Organic.

Shelf Talker:

CHARTOGNE-TAILLET BRUT CHAMPAGNE CUVÉE STE. ANNE



Chardonnay, Pinot Noir & Pinot Meunier. Very fine mousse. Elegant bouquet of apple, white peach, white flowers, lemon curd, brioche & high-end smokiness. Full-bodied yet energetic & focused. It offers a creamy, textured mouthfeel with sharp, linear acidity & a solid core. Long & expressive with hints of citrus zest, red berries & a distinct briny, chalky minerality. Pairs perfectly with seafood, raw oysters, poultry or creamy cheeses. Organic.

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