JEB DUNNUCK

TAITTINGER

Brut Millésimé 2015



93 Points

The same vintage I tasted last year, the 2015 Champagne Millésime Brut pours a bright straw hue and has developed more attractive aromatics since last year. Raised entirely in stainless steel tank for this vintage, with 9 grams per liter dosage, it’s equal parts Chardonnay and Pinot Noir, with 70% of the best grapes from the Grand Cru villages and 30% of the best wines from the Premier Cru Villages. Lush with aromatics of wet stone, orange marmalade, and ripe apricot, it takes on a darker mineral undertone. Fleshy and full-bodied, it has a bit of bitter citrus on the finish, adding structure over acidity, with an expansive texture and rounded mousse. It’s in a very nice place at the moment and will have a fair bit of life ahead over the coming

10-15 years. Disgorged December 2022.

Audrey Frick - December 4, 2023

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