

Chartogne-Taillet Saint-Anne NV



Description:

Chartogne-Taillet Saint-Anne NV is a grower Champagne from the village of Merfy in the Montagne de Reims. This cuvée blends Pinot Noir, Chardonnay, and a touch of Meunier, sourced from family-owned vineyards that focus on sustainable viticulture and minimal intervention. Named after the parish patron of Merfy, Saint-Anne represents the house's commitment to terroir expression and traditional winemaking.

Tasting notes:

Fresh aromas of apple, toasted almond, and subtle brioche. The palate shows crisp citrus, stone fruit, and light smoky notes with a fine mousse and balanced acidity.

Allergens: Contains sulphites.

Dish Pairing:

- Tempura prawns
- Roast chicken with tarragon
- Gruyère or aged Comté
- Sushi or sashimi
- Mushroom vol-au-vent

Talking Point:

Alexandre Chartogne reintroduced horses for ploughing in certain parcels to protect the delicate soils, reflecting the estate's return to ancestral methods. Saint-Anne is both a tribute to heritage and a benchmark for how a non-vintage Champagne can still offer precision, place, and personality.