



Prélude Grands Crus NV

6x75cl

Winemaker Notes

Grapes

50% Chardonnay
50% Pinot Noir

Region/Appellation

Champagne

Alcohol by volume
12.5%

Residual Sugar
9 +/- 3 g/l

pH
3.0 - 3.10

Total Acidity
>6 g/l

Drinking Window
2025 - 2033

Tasting Guide



Tasting note printed
14/02/2026

Vineyard

All of Taittinger's vineyards are managed under the careful eye of Vincent Collard and Christelle Rinvelle, Champagne Taittinger's highly regarded vineyard manager.

Winemaking

This wine comes from top Grand Cru sites and is made from the first pressing. The level of reserve wine used in the blend varies by vintage. Prior to release the wine is aged for a minimum of 4-5 years on lees, sometimes more.

Food match

An award winning aperitif. Delicious with fine white fish such as Dover sole.



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