



CHAMPAGNE
TAITTINGER
Reims

Grapes

50% Chardonnay
50% Pinot Noir

Region

Champagne

Alcohol by volume

12.5%

Residual Sugar

9.00 g/l

Vegetarian

Yes

Vegan

Yes

Tasting Guide

1

Tasting note printed

24/01/2020

Prélude Grands Crus NV

Winemaker Notes

The colour is a brilliant, pale yellow with silvery highlights, reflective of the high proportion of Chardonnay. The bubbles are fine and form a lasting and delicately creamy mousse. The nose is subtle and fresh. The initial mineral aromas quickly develop into green, floral scents with hints of elderflower and spicy cinnamon overtones. Flavours are dominated by intense fresh citrus fruit which then give way to a much fuller, well-bodied and mellow taste with flavours reminiscent of white peaches in syrup. The finish is long, rich and extremely expressive. This wine can be enjoyed as an aperitif but has the structure to match grilled fish and seafood.

Vineyard

The blend is made solely from fruit grown in Grand Cru classified vineyards. 50% Chardonnay grapes from the Côte des Blancs (including Avize and Le Mesnil sur Oger) and 50% Pinot Noir from the Montagne de Reims area (including Mailly, Ambonnay). There are 17 named Grands Crus in Champagne covering approximately 9% of the vineyard's total surface. A selection of these are used in Prélude each bringing precise characters to the wine for example minerality, structure, fruitness.

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

Grilled and Roasted White Meats

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

