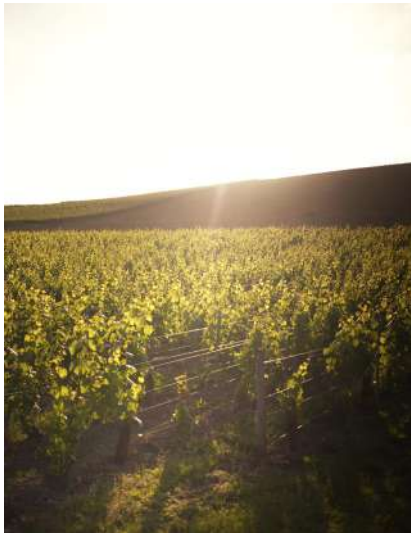


PRÉLUDE

TAITTINGER



From generation to generation, the Taittinger vineyard has grown to 288 hectares, making it the 3rd largest estate in Champagne. Planted with 37% Chardonnay, 48% Pinot Noir and 15% Meunier, it is harmoniously distributed over 40 different crus among the best in the Champagne appellation. A perfect reflection of the Taittinger style, it accounts for a very significant proportion of its supply, an incomparable asset for quality control of blends and consistency in wine quality.

As part of its responsible approach, it has been awarded level 3 certification for High Environmental Value, Viticulture Durable en Champagne and ISO 14001 in recognition of its meticulous work in harmony with nature.

The demand for style as an absolute quest, retaining only the best and resembling no one but oneself, is the philosophy behind the writing of our wines.

A delicate balance between the power of Nature and the creativity of Man, with Chardonnay as the guiding thread. A signature that frees us from the effects of fashion to offer memorable moments.

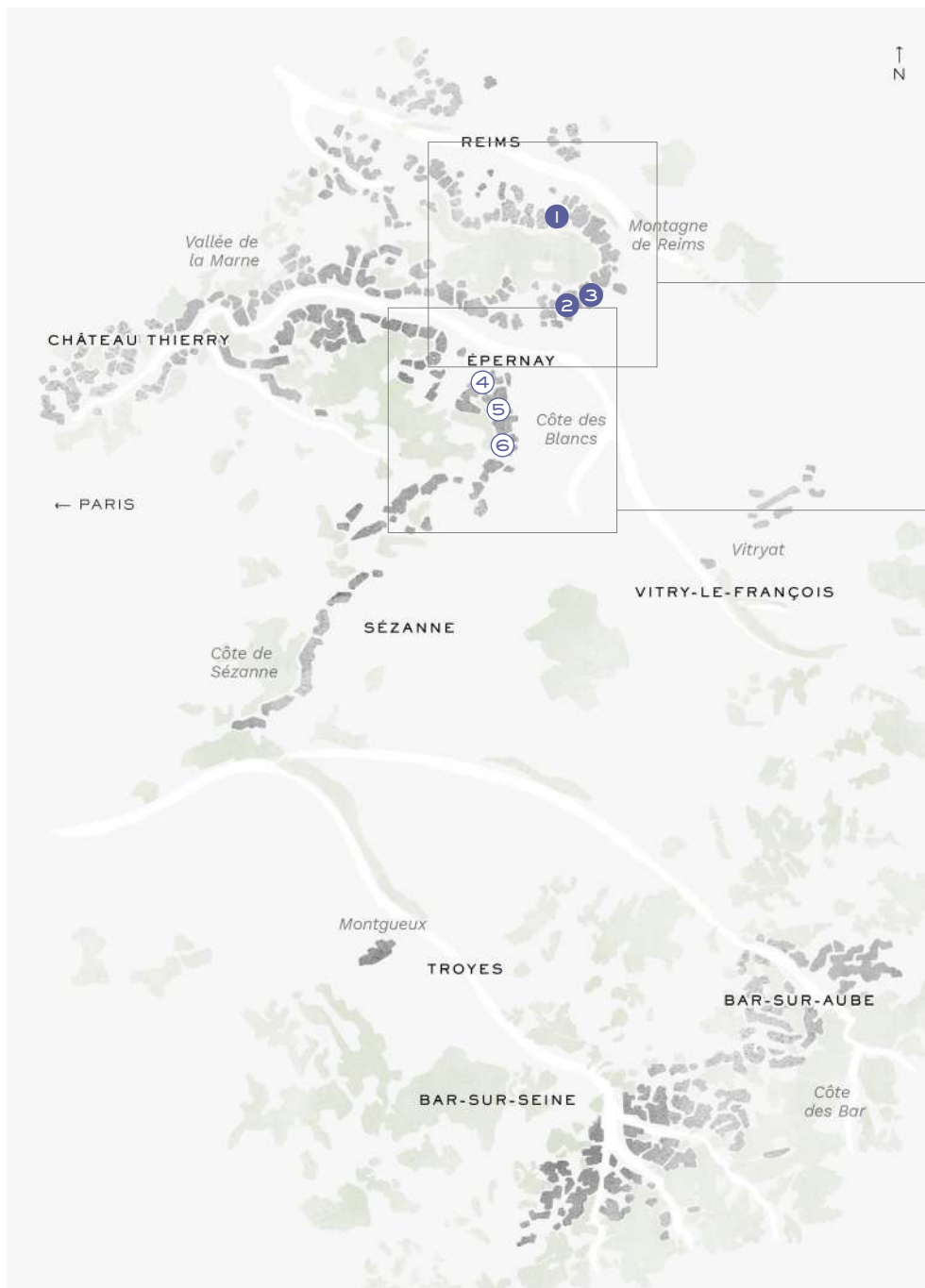


« This wine is the perfect expression of balance and minerality. It possesses that rare, elegant restraint. »

Vitalie Taittinger

Prélude “Grands Crus” is made from 50% Chardonnay and 50% Pinot Noir, carefully selected by the House exclusively from “Grands Crus” vineyards, all ranked 100% on the Champagne classification scale. Crafted solely from cuvée wines (the first press), this rare blend delivers the finesse and structure required for a great Champagne with excellent ageing potential.

Prélude “Grands Crus” is a wine that combines finesse and complexity. Its balance between freshness and aromatic expression is truly exceptional. It is perfect as an apéritif and pairs beautifully with fine seafood dishes.



- ① Milly-Champagne
- ② Bouzy
- ③ Ambonnay
- ④ Chouilly
- ⑤ Avize
- ⑥ Le Mesnil-sur-Oger

LEGEND

- Pinot Noir Grape
- Chardonnay Grape

APPEARANCE

The robe is bright, pale yellow with silvery highlights a sign of a high proportion of Chardonnay. The bubbles are fine, forming a delicately creamy and persistent mousse.

NOSE

The nose is delicate and fresh. It opens with mineral notes that quickly evolve into vegetal tones, followed by floral hints of elderflower intertwined with subtle spicy touches of cinnamon.

PALATE

The palate opens with a bright, clean attack, dominated by very fresh citrus notes. It then becomes much broader, rounder, and silkier, with flavours of white peach in syrup. The finish is long, rich, and explosive. Prélude "Grands Crus" is a wine that combines finesse and complexity, with an exceptional balance between freshness and aromatic expression.

PAIRINGS

Sea bass and scallops, seafood platter, oysters

Plots origin : Bouzy, Ambonnay, Chouilly, Avize, Milly-Champagne, Le Mesnil-sur-Oger

Blending : 50% Pinot Noir, 50% Chardonnay

Cellar ageing time : 5 years

Dosage : 9g/L

Ageing potential : 5 years or more

Available formats : Bottle / Magnum

Vinification : 100% of wines from a single year

TAITTINGER