



TAITTINGER PRÉLUDE

£57.30

SKU: CHTAIP

Categories: [Elegant & Complex](#), [Champagne](#), [Champagne & Sparkling](#), [France](#), [Dry](#), [£50 - £99.99](#)

Prélude Grands Crus Cuvée is composed of 50% Chardonnay and 50% Pinot Noir that Taittinger has selected exclusively from the top Grands Crus vineyards. Produced only using first press wines, this rare blend offers the finesse and structure that a great wine needs, if it to be laid down for any length of time. It strikes the perfect balance between the minerality of the Chardonnay, and the expressiveness of the Pinot Noir. It is a joyous blend of finesse and complexity, with outstanding freshness and aromatic expression.

The Taittinger family has managed their Champagne House for nearly a century. Its aim has always been the pursuit of excellence: "Having our family name on a bottle places demands and responsibilities on every minute. The name on the bottle conveys both the skills and knowledge of the past and a commitment to the future". Pierre Emmanuel Taittinger has embodied this commitment for 40 years. Today he shares it with his son, and daughter: Clovis and Vitalie who both work beside him in the daily running of the Champagne House. Together, they create a very close-knit and complementary family trio.

The brilliant body is pale yellow with silver highlights, with fine bubbles which form a persistent, delicately creamy ring of foam. It is subtle and fresh on the nose with mineral,

green aromas giving way to floral notes with the fragrance of elderflowers and spicy cinnamon undertones. On the palate, it is clean and lively, dominated with exceedingly fresh citrus notes, segueing into fuller, rounder flavours. It has a rich, lingering finish bursting with flavour.

Taittinger's Prélude "Grands Crus" is a cuvée that makes an excellent aperitif or accompaniment to classic seafood dishes.

