

Champagne Taittinger Prélude Grands Crus NV NV



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south 'Cote des Blancs' has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the 'Vallee de la Marne'. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the 'house style'. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

Producer

One of the few remaining family owned 'Grande Marque' Champagne houses, Taittinger has been a benchmark for elegance and consistency since the firm was established in 1743. The house owns nearly 600 acres of the finest vineyards in the region, making it one of the largest growers as well as a highly regarded producer. Nearly 40% of their holdings are planted with Chardonnay (collectively only 27% of Champagne is planted with Chardonnay) so the blend has an unusually high percentage of this noble grape. This gives this champagne its elegance and wonderful style. Recently awarded Sparkling Winemaker of the Year at the International Wine Challenge.

Tasting Notes

Taittinger Prélude is an elegant and refined Champagne, crafted from equal proportions of Chardonnay and Pinot Noir from Grand Cru vineyards and aged for 60 months on lees. Fresh and precise, it opens with delicate aromas of white flowers, citrus and ripe pear, followed by notes of toasted almond and brioche. The palate is beautifully balanced, combining vibrant acidity with a fine, creamy mousse and impressive mineral freshness. Long and harmonious, with a subtle savoury complexity on the finish, it is a sophisticated expression of Taittinger's distinctive style.

Food

Served best with scallops, fresh seafood, oysters and white fish like sea bass.

Technical Information

Country	France
Region	Champagne
Grape(s)	Chardonnay (50%) Pinot Noir (50%)
Type	Sparkling
Style	Complex
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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