

PRÉLUDE GRANDS CRUS, CHAMPAGNE TAITTINGER

101225QC-STK | 750MLX6 | 13.00 %

COLOR
WHITE

VARIETY
CHARDONNAY/PINOT NOIR

COUNTRY
FRANCE

REGION
CHAMPAGNE

APPELLATION
CHAMPAGNE GRAND CRU

VINTAGE
NO

\$85.00



**YOUR
NOTES**

COLOR

BOUQUET

TERROIR

Chalk, sand and limestone marl.

PRODUCER

CHAMPAGNE TAITTINGER

AGRICULTURE

Sustainable Practices

VINIFICATION AND AGING

Aged for more than five years in the cellar.

PALATE

TASTING NOTES

The brilliant body is pale yellow with silver highlights, a sign of the high proportion of exceptional Chardonnays. The bubbles are fine and form a persistent and delicately creamy ring of foam. The wine is subtle and fresh on the nose. The initial mineral aromas quickly give way to green and then f