TAITTINGER
Prélude Grands Crus

91 Points



The newest release of Taittinger's NV Prélude Grands Crus, drawn entirely from the 2017 vintage and disgorged in June 2024 with a dosage of nine grams per liter, offers up aromas of toasted bread, pear, peach and almond paste, subtly framed by gentle reduction. Medium- to full-bodied, muscular and broad-shouldered, the wine possesses a rich core of fruit yet remains lively structured around racy acids, culminating in an enveloping finish. Sourced—as ever—from six grand cru villages (Mailly-Champagne, Verzenay, Ambonnay, Avize, Le Mesnil-sur-Oger and Oger), it is a 50/50 blend of Chardonnay and Pinot Noir, though there is no question that 2017 favored Chardonnay, as red varieties faced considerable disease pressure throughout the region.

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WINE ADVOCATE

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