## **JEB** DUNNUCK

TAITTINGER Prélude Grands Crus

# **93** Points

Equal parts Chardonnay and Pinot Noir, the NV Champagne Grand Crus Prelude Brut is based on the 2017 vintage and comes from the villages of Ambonnay and Bouzy for the Pinot Noir and Mesnil-sur-Oger and Chouilly for the Chardonnay. The same release that I tasted last year, it's developing nicely and harmonizing, with aromas of toasted almond, lemon custard, ripe orchard fruit, and fresh chalky earth. Filling the palate, it's full-bodied and powerful, with a driving texture of citrus oils and a long, savory, mineral-toned finish. It displays a nice balance between its ripe fruit and its mineral tone. Drink 2023-2033. 9 grams per liter of dosage.

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TAITTINGE



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**TAITTINGER** *Prélude Grands Crus* 

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