



CHAMPAGNE  
**TAITTINGER**  
*Reims*

**Grapes**

55% Pinot Noir  
45% Chardonnay

**Region/Appellation**  
Champagne

**Alcohol by volume**  
12.50%

**Residual Sugar**  
9 g/l

**pH**  
3.0 - 3.10

**Total Acidity**  
>6 g/l

**Drinking Window**  
2024 - 2026

**Tasting Guide**

1 2 3 4 5 6 7 8

Dry Medium Sweet

**Tasting note printed**  
09/03/2025

# Folies de la Marquetterie NV

## 6x75cl

### Winemaker Notes

Deep yellow with golden highlights and fine, delicate bubbles. It has an intense, fruity bouquet with aromas of peaches, apricot jam and subtle hints of toasted brioche and vanilla. On the palate is it full-bodied, fruity and graceful with golden peach flavours. The long finish is distinctive with light toasty notes. All in all Folies de la Marquetterie is a full flavoured, harmonious Champagne distinguished by its immense richness and complexity. Besides being an ideal aperitif it is a perfect accompaniment to fish and chicken dishes.

### Vineyard

All of Taittinger's vineyards are managed under the careful eye of Vincent Collard and Christelle Rinvellé, Champagne Taittinger's highly regarded vineyard manager.

### Winemaking

This cuvée is the story of the Taittinger house - the beginning of Taittinger's history. Grapes are sourced from Taittinger's own vineyards including the superb grapes grown in 'Les Folies', surrounding the Château de la Marquetterie. A "green" harvest is carried out on the selected plots of vines to ensure the fruit offers optimum sweetness and aromatic maturity. Only wines from the first pressing are used and defined lots are vinified in small volumes lot by lot, with certain lots of Chardonnay vinified in large oak casks to give added weight and creaminess. Folies de la Marquetterie is a blend of 45% Chardonnay and 55% Pinot Noir. Slow ageing for 5 years in bottle brings the flavours of this Champagne to perfect harmony. This wine is made to be a creamier style, making it particularly suited to food pairing.

### Food match

Grilled and Roasted White Meats

An elegant aperitif. Delicious with smoked salmon blinis

