

Grapes

55% Pinot Noir 45% Chardonnay

Region/Appellation Champagne

Alcohol by volume 12.50%

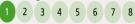
Residual Sugar 9 g/l

pН 3.0 - 3.10

Total Acidity >6 g/l

Drinking Window 2024 - 2026

Tasting Guide



Tasting note printed 22/11/2024

Folies de la Marquetterie NV 6x75cl

Winemaker Notes

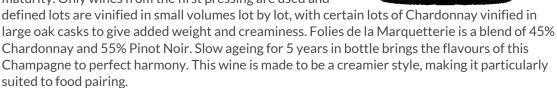
Deep yellow with golden highlights and fine, delicate bubbles. It has an intense, fruity bouquet with aromas of peaches, apricot jam and subtle hints of toasted brioche and vanilla. On the palate is it full-bodied, fruity and graceful with golden peach flavours. The long finish is distinctive with light 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 Rinvelle, 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



Food match

Grilled and Roasted White Meats

An elegant aperitif. Delicious with smoked salmon blinis

