

**Taittinger**

# Les Folies de la Marquetterie



## TASTING NOTE

As delicately frivolous as a good party, this Champagne is scented with peaches and apricot jam on brioche, with peach and light wood on the palate.

## VITICULTURE

Les Folies de la Marquetterie is a blend of 55% Chardonnay and 45% Pinot Noir. This cuvée is produced exclusively from grapes grown at the Folies, picked after the first “green” harvest, giving the wine optimum sweetness and aromatic maturity.

## VINIFICATION

Only wines from the first pressing are used, each plot being vinified in small volumes and certain lots in oak casks. Slow ageing for 3 years in bottles brings the flavours of this champagne to perfect harmony.

## FOOD MATCHING

This well-structured, powerful wine is an ideal accompaniment to robust dishes such as roasts and fish in sauce.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Chardonnay (55%), Pinot Noir (45%)
CLOSURE	Natural Cork
SKU CODE	537561NV
EXPRESSION	Sparkling & Champagne
COUNTRY	France
REGION	Champagne
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	537561NV