## TAITTINGER LES FOLIES DE LA MARQUETTERIE



Château de la Marquetterie, set in the heart of the Champagne wine-growing region, was, prior to the French Revolution, the one-time residence of writer Jacques Cazotte, author of French classic Le Diable Amoureux, and a site for village fairs where philosophers and intellectuals of the Enlightenment would gather. General Castelnau also used the stately home as his headquarters during the Battle of Champagne in 1915, while much earlier, in the 17th century, Brother Oudart, a Benedictine Monk, discovered some of the secrets of champagne fermentation

"Folies de la Marquetterie" proposes a blend of 45% Chardonnay and 55% Pinot Noir, sourced exclusively from the Taittinger vineyards. The acquisition of the Château de la Marquetterie and the surrounding vineyards, a site known as "Les Folies", marked the beginning of the family's Champagne adventure. The vineyard grew very quickly and the House now presents more than 35 different crus. "Folies de la Marquetterie" pays tribute to this story. The signature tends to dense and profound, with opulent aromas. Each plot is vinified separately, while some crus are aged in oak barrels. Finally, five years of ageing in bottles ensures the wine's perfect balance.

The body is deep yellow in colour with golden highlights. The bubbles are fine and delicate. The intense, highly fruity bouquet leads onto peach and apricot jam aromas with subtle hints of toasted brioche and vanilla. On the palate, this wine is full-bodied, smooth and fruity with dominant peach flavours. The distinctive and expressive finish delivers lightly woody notes. Les Folies de la Marquetterie is a full-flavoured and harmonious champagne distinguished by its immense richness and complexity. This "terroir" wine, structured and powerful, pays homage to the 18th century and is the ideal accompaniment to robust dishes such as roasted meats and fish in sauce.

