TAITTINGER *LES FOLIES DE LA MARQUETTERIE*


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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.

The House's very first "Champagne de Domaine", Les Folies de la Marquetterie is a blend of Chardonnays (45%) and Pinot Noirs (55%), made exclusively from grapes grown at the Folies vineyard that overlooks Château de la Marquetterie, the birthplace of the Taittinger family champagne. A "green" harvest is carried out on the selected plots of vines to ensure the fruit offers optimum sweetness and aromatic maturity. After harvesting, only the juice from the first pressing is reserved. Each plot is vinified in small volumes and certain batches in oak casks. The bottles are aged for five years to bring this wine to complete harmony.

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.



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