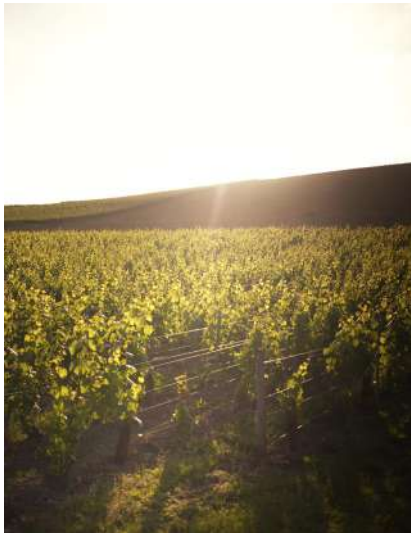


FOLIES DE LA
MARQUETTERIE

TAITTINGER



From generation to generation, the Taittinger vineyard has grown to 288 hectares, making it the 3rd largest estate in Champagne. Planted with 37% Chardonnay, 48% Pinot Noir and 15% Meunier, it is harmoniously distributed over 40 different crus among the best in the Champagne appellation. A perfect reflection of the Taittinger style, it accounts for a very significant proportion of its supply, an incomparable asset for quality control of blends and consistency in wine quality.

As part of its responsible approach, it has been awarded level 3 certification for High Environmental Value, Viticulture Durable en Champagne and ISO 14001 in recognition of its meticulous work in harmony with nature.

The demand for style as an absolute quest, retaining only the best and resembling no one but oneself, is the philosophy behind the writing of our wines.

A delicate balance between the power of Nature and the creativity of Man, with Chardonnay as the guiding thread. A signature that frees us from the effects of fashion to offer memorable moments.



“It’s a gastronomic wine the most vinous of the range, warm and rich, with a touch of oak that remains perfectly balanced...”

Vitalie Taittinger

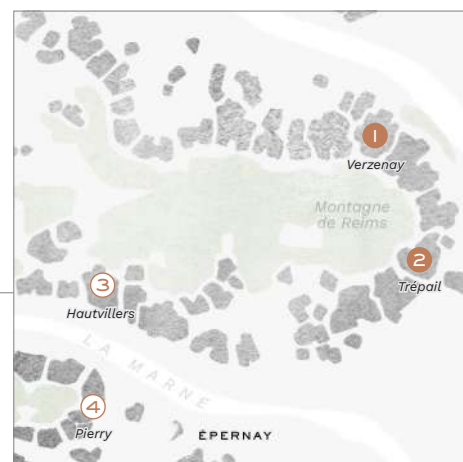
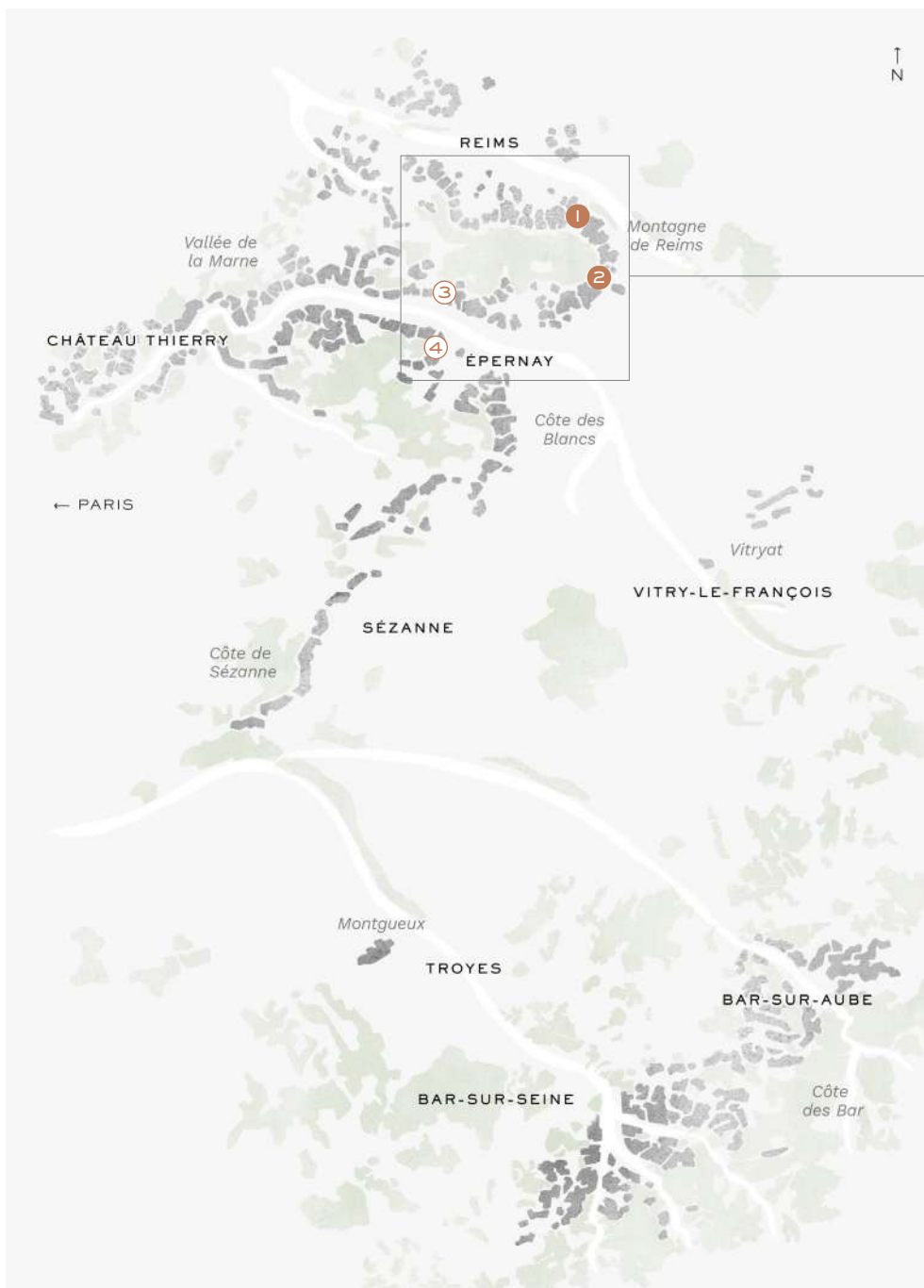
The Château de la Marquetterie, a true “little gem of Champagne” nestled in the heart of the region’s wine country, was once the residence of writer Jacques Cazotte author of *The Devil in Love* prior to the French Revolution. It was also the setting for pastoral gatherings where Enlightenment-era philosophers and men of letters would meet.

During the Champagne offensive in 1915, General de Castelnau

used it as his headquarters. Long before that, in the late 17th century, Benedictine monk Brother Oudart is said to have uncovered some of the secrets of Champagne fermentation within its walls.

The purchase of Château de la Marquetterie and its surrounding vineyards known as “Les Folies” marked the beginning of the Taittinger family’s Champagne adventure.

This cuvée is crafted primarily from “Premier Cru” grapes grown in the vineyards surrounding the château, as well as from other Taittinger-owned plots in Piery, Trépail, Hautvillers, and Verzenay, which lend their own unique character to this finely sculpted wine. Its style favours density, depth, and aromatic richness. A structured and powerful terroir-driven wine, this tribute to the 18th century pairs beautifully with robust dishes such as roasted meats and sauced fish.



- 1 Verzenay
- 2 Trépail
- 3 Hautvillers
- 4 Pierry

LEGEND

- Chardonnay Grape
- Pinot Noir Grape

APPEARANCE

The appearance is a deep yellow with golden highlights. The bubbles are fine and delicate.

NOSE

The nose is intense and highly fruity, revealing aromas of peach and apricot compote, lifted by subtle notes of toasted brioche and vanilla.

PALATE

The palate opens with a generous, smooth, and fruity attack, releasing dominant flavours of yellow peach. The finish is pronounced and expressive, subtly marked by woody notes.

PAIRINGS

Cheeses, porcini mushroom risotto, fine dishes, mushrooms, white meats in sauce.

Plots origin : Verzenay : Les Rochelles, Hautvillers : Les Garennes, Pierry : Les Folies, Les Rennets, Les Bordets, Les Rocherets, Trépail : Les Mélines, Les Hauts Bouités, Champ St Martin, Les Creusettes, Champ Jeanvrai

Blending : 55% Pinot Noir, 45% Chardonnay

Cellar ageing time : 5 years

Dosage : 9g/L

Reserve wine : varying according to the cuvée's consistent style

Ageing potential : 5 years or more

Available formats : Bottle

Vinification divided into parcels : A dozen parcels vinified separately, with 30% of the cuvée aged in large oak casks

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