JEB DUNNUCK

TAITTINGER

Les Folies de la Marquetterie



94 Points

The NV Champagne Folies De La Marquetterie Brut is made with 55% Pinot Noir (notable, given that Taittinger is a Chard house) all coming from the Premiere Cru Pierry (which is around the castle) and the rest Chardonnay. About 30-35% of the Pinot Noir was raised in old oak barrels, with the base vintage of 2017, and 10-20% reserve wine. The wine takes on a savory note and is a bit tropical in its profile, with ripe pineapple, golden fruit, fresh flowers, and a light herbaceous tone. Rounded and full-bodied, with the oak adding a bit of texture over its imprint on the wine, it has a silky, luxurious, ripe profile with a fluffy mousse and a clean, savory finish. Generous and open now, it will provide a solid drinking window over the next 5-8 years. 9

grams per liter dosage. 75,000 bottles produced.

Audrey Frick - December 4, 2023

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