TAITTINGER
Les Folies de la Marquetterie



92 Points

Derived entirely from the 2018 vintage and disgorged in January 2024 with a dosage of nine grams per liter, Taittinger's NV Folies de la Marquetterie is the usual blend of 55% Pinot Noir and 45% Chardonnay, with 30% of the vins clairs fermented in 42-liter wooden foudres. The fruit was originally sourced exclusively from the family's Château de la Marquetterie holdings in Pierry but now incorporates 14 parcels from Pierry, Trépail, Hautvillers, Verzenay and Mailly-Champagne. One of the fuller-bodied, broader-shouldered wines in the range, it offers aromas of pear, lemon confit and warm brioche with a gentle reductive inflection, followed by a vinous, succulent palate with a sweet core of fruit, ripe yet vibrant acids and an enveloping finish, where delicate phenolic bitters assert themselves. It is a cuvée that never requires chaptalization—least of all in the warm, dry 2018 vintage, when harvest commenced at the end of August—and it delivers a more gourmand profile that benefits from a bit of time under cork to fully unfurl.

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Robert Parker WINE ADVOCATE

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