

WineSpectator

TAITTINGER
*Les Folies de la
Marquetterie*

92 Points

A tightly meshed Champagne, crisp and focused, with the lacy, lively mousse carrying flavors of black currant, nectarine, blanched almond and spring forest. Reveals accents of lime blossoms and ground ginger that linger on the creamy finish.

February 9, 2024
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