

Champagne TROUILLARD

Fondé en 1896



Brut Extra Selection

Blending honoring the three grapes: Pinot Noir, Pinot Meunier and Chardonnay. To obtain gustatory regularity, 30% of reserve wines are added during the blending. The aging gives it that round and sharp nose, fruity and fleshy taste, a nice balance. It has a light gold color and fine bubbles

Grapes Varieties:

35% Pinot Noir,
35% Pinot Meunier,
30% Chardonnay

Origins:

AOC Champagne- France, 15 selected vineyards located in Vallée de la Marne, Aube, Sézanne area, Vitryat and Saint-Thierry massif.

Analytical Characteristics

Alcoholic degree: 12 %

Sugar content: 7/8 g

Ageing: 2 years

Available Sizes:

Demie (37.5 cl),
Bouteille (75 cl),
Magnum (150 cl),
Jeroboam (300 cl),
Mathusalem (600 cl)

Rewards:

Gold Medal at Gilbert et Gaillard
2015: 87/100

Gold Medal at concours Mondial
de Bruxelles 2014

2 Stars at Guide Hachette 2014

Organoleptic Characteristics:

Colour: Clear gold, fine bubbles.

Nose: Neat and well-rounded, revealing aromas of white fruits.

Mouth: Straightforward, fleshy, fruity, with a beautiful well-balanced and a finish in the mouth fine and fresh.

Serving advices:

Brut Extra selection goes perfectly with seafood dishes: seafood, shell fish and caviar. It's also ideal for aperitif and during reception.

Keep bottles away from light, slept, at a constant temperature of 12°C. To appreciate the quality of our champagne, we advise to you to drink it 12 months after buying at 7/8 degrees

Champagne Trouillard

Siege social : 38 rue de l'église 51160 Hautvillers France Caves et Bureaux : ZA allée du relais 51530 Dizy
Tel : ++33 (0)3 26 55 37 55 Fax : ++33 (0)3 26 55 37 55 contact@champagnetrouillard.com

www.champagnetrouillard.com