

# Champagne TROUILLARD

Fondé en 1896

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## Extra Brut Blanc de Noirs

The exclusive of pinot noir champagne is defined by a deep and a unique structure. This grape provides a pelt style. Its ageing gives it full bodied and power features. The color is gold with fines bubbles. It charms you with its corpulence, its structure and its vinosity.

### Grapes Varieties:

100% Pinot Noir

### Origins:

AOC Champagne- France,  
vignobles de l'Aube et de la  
Vallée de la Marne

### Analytical Characteristics

**Alcoholic degree:** 12 %

**Sugar content :** 3/4 g

**Ageing:** 2 ans

**Available sizes:** bottle (75cl)

### Rewards:

**COUP DE CŒUR GUIDE  
HACHETTE 2015**

**Gold medal at Gilbert et Gaillard  
2015 : 88/100**

### Organoleptic Characteristics:

**Color:** Golden, fine bubbles.

**Nose:** Deep, vinous with red berries notes

**Mouth:** Ample. Sugar dosage gives it wilderness. You will be seduced by its stout, its structure and its vinosity. You will be invaded by a sensation of freshness.

### Serving Advices:

Its full bodied and power features designate it to go with sweetbread, gible, "bouchée à la reine" and whites meats

*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*

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## Champagne Trouillard

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