

Champagne TROUILLARD

Fondé en 1896



Brut Extra Selection

An excellent blend of three champagne grape varieties: Pinot Noir, Pinot Meunier and Chardonnay). To obtain a consistency of taste, 30 to 35% of reserve wines are used to complete the blending process. As it age, this Champagne becomes round and neat on the nose, fruity, pure and fleshy on the palate, with a beautiful balance as well as a light golden colour and sparkling 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 formats:

Half bottle (37.5 cl),
Bottle (75 cl),
Magnum (150 cl),
Jeroboam (300 cl),
Methusalem (600 cl)

Prizes

Gold medal at the 2016 and 2015 Gilbert and Gaillard competition: 87/100

Verema 2016: 8.2/10

Gold medal at the 2014 World competition in Brussels

2 stars in the 2014 Hachette Guide

Organoleptic Characteristics:

Colour: Clear gold, fine bubbles.

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

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

Serving suggestions:

Brut Extra Sélection goes perfectly with seafood dishes: oysters, fish, shellfish, urchin, and caviar. It is ideal for your festive evenings and for aperitif.

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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