



N.V. Champagne Comte Decrion Brut

France – Champagne

About Champagne Trouillard

The Trouillard family has been part of the Champagne business in Epernay since the 19th century with Lucien Trouillard, the founder, showing an interest in Champagne at an early age. He produced his first bottles in 1896, at the age of 17, and then went on to establish his own sales and distribution company (“Sparnacienne Niticole”). When he passed away in 1966, his two sons took over the operation, followed by his grandsons Luc and Bertrand. In 1979, the House of Trouillard became one of the most important houses in the champagne business. In 2006, Maison Trouillard joined forces with the Gobillard family, a 5th generation Champagne house who shared the history, passion, and philosophy of the Trouillard family. They are located in Hautvillers – the heart of Champagne – 5 kilometers from Epernay, at the crossroads between the Marne Valley and the Montagne de Reims. Hautvillers is where Dom Perignon produced his first Champagne in 1668 – his grave is just 10 meters from the Gobillard property.

About the Wine

The Comte Decrion is clear gold in color, offering fine and attractive bubbles. Elegant and fruit driven. Supple, ample, and well-balanced with good length and freshness.

RATINGS

93 PTS – GOLD MEDAL – Beverage Testing Institute

Varietal(s)	50% Pinot Meunier, 30% Pinot Noir, and 20% Chardonnay
Soil Type	Chalk
Vinification	Aged on the lees for 15 months
Pairings	This champagne is ideal as an aperitif and throughout the meal

