

# Champagne TROUILLARD *Fondé en 1896*

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## Cuvée Elexium Rosé

Elexium Rosé symbolises the expression of finesse and elegance. The soft pink colour is obtained through a blending process that gives the champagne delightful and multiple red fruit aromas. The bubbles are fine and light, for an expression of femininity, charm and delicacy.

### Grapes Varieties:

1/3 Pinot Noir,  
1/3 Pinot Meunier,  
1/3 Chardonnay

### Origins:

AOC Champagne- France, 15 selected vineyards located mainly in Marne Valley, Sézanne area and Aube.

## Analytical Characteristics

**Alcoholic degree:** 12 %

**Sugar content :** 7/8 g

**Ageing:** 2 years

**Available formats:**  
Half bottle (37.5 cL)  
Bottle (75 cL).

## Organoleptic Characteristics:

**Color:** Beautiful soft pink, fine and light bubbles.

**Nose:** Ample, a beautiful complexity centered on aromas of small red berries.

**Mouth:** Well-structured, well-balanced, fleshy and fresh with a pleasant vinosity in the finish in the mouth.

## Serving Suggestions:

Elexium Rosé is the ideal companion for your red fruit desserts such as strawberry tart; it also goes perfectly with your 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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## Champagne Trouillard

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