

Champagne TROUILLARD *Fondé en 1896*



Brut Blanc de Blancs

This champagne fully reflects the elegance and delicacy of Chardonnay. This vintage highlights the essence of the Champagne terroir. Its ageing process gives it floral and lemon flavours, light bubbles and a purely golden colour.

Grapes Varieties:

100% Chardonnay

Origins:

AOC Champagne- France, 10 selected vineyards located in Montagne de Reims, Côte des blancs and Sézanne area.

Analytical Characteristics

Alcoholic degree : 12 %

Sugar contentant : 7/8 g

Ageing: 2 ans

Available format: bottle (75cl)

Prizes:

Silver medal at the 2016 and 2014 world Chardonnay competition

Verema 2016: 8.4/10

90/100 at Wine Spectator 2013

87/100 in the Gilbert and Gaillard Guide 2012

Organoleptic Characteristics:

Colour: Green gold, chardonnay characteristic, persistent and delicate sparkle.

Nose: Delicate, floral, light lemony note and roasted almonds.

Mouth: Light, fresh with fruity aromas, very sophisticated. The finish in the mouth is very fine with mineral touch.

Serving Suggestions:

The freshness of this vintage is in perfect harmony with fine delicacies such as white fish (Atlantic catfish, periwinkle, sole...).

It is also a perfect choice for aperitif with friends.

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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