

Champagne TROUILLARD *Fondé en 1896*



Elexium

This “cuvée” combines Pinot Noir’s power, Pinot Meunier’s suppleness and Chardonnay’s elegance to give to Elexium all its radiance and its lightness. Its ageing provides beautiful citrus fruits notes, whites fruits and a lightly gold color.

Grapes Varieties:

50% Chardonnay,
30% Pinot Noir,
20% Pinot Meunier

Origins:

AOC Champagne - France, 20 selected vineyards located mainly in Petite and Grande Montagne de Reims, in Grande and Haute Vallée and in Côte des blancs.

Analytical Characteristics

Alcoholic degree: 12 %

Sugar content: 7/8 g

Ageing: 2 years

Available Sizes:

Demie (37.5 cl),
Bouteille (75 cl),
Magnum (150 cl),
Jeroboam (300 cl),
Mathusalem (600 cl)

Rewards:

Gold Medal at concours Gilbert et Gaillard 2015: 89/100

1 star at Guide Hachette 2015

Gold Medal at Concours Mondial de Bruxelles 2013

Organoleptic Characteristics:

Colour: Green pale gold, beautiful intensive and persistent sparkle.

Nose: Notes of citrus fruits, white fruits and white flowers.

Mouth: Sophisticated, light, fresh, silky, elegant with a good persistence. Airy character almost feminine.

Serving advices:

This cuvée can be served as an aperitif to dessert. We recommend that you enjoy with poultry, smoked salmon, whites fruits or sorbet.

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

Champagne Trouillard

Siege social : 38 rue de l'église 51160 Hautvillers France Caves et Bureaux : ZA allée du relais 51530 Dizy
Tel : ++33 (0)3 26 55 37 55 Fax : ++33 (0)3 26 55 37 55 contact@champagnetrouillard.com

www.champagnetrouillard.com