

Trouillard Brut Extra Selection

Champagne Trouillard

France - Champagne

Selected from 15 different vineyards located in the Marne Valley, in the Aube and the small Mountain of Reims.

With a light amber color and fine bubbles, full-bodied with a full mixture of white fruits. Dominating taste of hazelnuts and grilled almonds. This is a crisp, delicate, fresh, creamy and elegant champagne with just a touch of yeastiness.

Specifications	
Varietals	35% Pinot Noir, 35% Pinot Meunier, 30% Chardonnay
Vinification	Grapes are hand-harvested in the fall, then pressed immediately. Only the first press is used. Vinification in temperature-controlled stainless steel tanks. Part of the wines is stored in the new air-conditioned facility and the other part in the cellars that are dug into the plaster. After aging, a manual (70%) and automatic (30%) remuage occurs. Aged 15 months minimum.
Pairings	Sure to enhance any special occasion or meal.



Codes, Weights and Measures			
UPC	7 84585 00262 7	7 84585 00104 0	7 84585 02003 4
Units/Case	12	12	3
Unit Size	375 mL	750 mL	1500 mL
Container	bottle	bottle	bottle
SCC	1 07 84585 00262 4	1 07 84585 00104 7	1 07 84585 02003 1
Case Weight	25	45	23
Cases/Pallet		45	
Layers/Pallet	5	9	
ABV	12%	12%	12%
SRP	\$ 33.99 USD 375mL Bottle	\$ 53.99 USD 750mL Bottle	\$ 141.99 USD 1500mL Bottle

Reviews and News
NV Champagne Trouillard Brut Extra Selection - Washington Post
NV Champagne Trouillard Brut Extra Selection - 92 PTS - IWINE
NV Champagne Trouillard Brut Extra Selection - 91 PTS - DWWA
NV Champagne Trouillard Brut Extra Selection - 90 PTS - WE

NV Champagne Trouillard Brut Extra Selection - 88 PTS - IWR
NV Champagne Trouillard Brut Extra Selection - 88 PTS - IWC