

# Trouillard Elexium Brut

Champagne Trouillard

France - Champagne

This cuvee combines Pinot Noir's power, Pinot Meunier's suppleness and Chardonnay's elegance to give Elexium radiance and lightness. 30-35% of reserve wines (from previous years) are incorporated into the blending.

Its aging provides beautiful citrus fruits notes, white fruits and a lightly gold color. It is beautifully intense, fresh and silky with good persistence.

Specifications	
Varietals	50% Chardonnay, 30% Pinot Noir and 20% Pinot Meunier
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. 30-35% reserve wines are reincorporated during blending. Aged 2 years on the lees.
Pairings	This cuvee can be served from the aperitif to the dessert. We recommend that you enjoy with poultry, smoked salmon, white fruits or sorbet.



Codes, Weights and Measures	
UPC	7 84585 00259 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00259 4
Case Weight	45
Cases/Pallet	45
Layers/Pallet	9
ABV	12%
SRP	\$ 71.99 USD 750mL Bottle

Reviews and News	
NV Champagne Trouillard Cuvée ELEXIUM Brut - 90 PTS - DWWA	
NV Champagne Trouillard Cuvée ELEXIUM Brut - 89 PTS - VINOUS	
NV Champagne Trouillard Cuvée ELEXIUM - 89 PTS - IWR	