

# 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
Certifications	
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	12.00%
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