

# Champagne TROUILLARD

Fondé en 1896

---

## Cuvée du Fondateur 2008



Real tribute to Lucien Trouillard, Cuvée du Fondateur is produced in exceptional years only. With a minimum of 4 ageing years, this vintage is a symbol of excellence. It has a beautiful golden light and clear yellow colour; its nose is intense, with a mixture of vanilla and mineral flavours. Made with our best Chardonnays, this vintage will be a feast for your taste buds and dazzle your eyes with its discrete bubbles and very fine foam.

### Grapes Varieties:

100% Chardonnay

### Origins:

AOC Champagne- France, only the best vineyards of champagne.

### Analytical Characteristics

Alcoholic degree: 12 %

Sugar content: 6/7 g

Ageing: 4 years

Available Format: Bottle (75 cl),

### Prizes:

Gold medal at the 2016 Gilbert and Gaillard competition: 92/100

Bronze medal at the international wine challenge 2016

### Organoleptic Characteristics:

**Color:** Beautiful golden yellow, very clear, discreet bubbles and very fine sparkle.

**Nose:** Intense, associating minerality and aromatic complexity of vanilla and roasted almonds.

**Mouth:** Ample, fresh. Fine champagne with a lively and straight structure. The finish in the mouth is very delicate with lots of fineness and elegance.

### Serving Suggestions:

This champagne is ideal for aperitif and goes very well with fish-based starters (sushi).

*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](http://www.champagnetrouillard.com)