

# 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

<b>Varietals</b>	50% Chardonnay, 30% Pinot Noir and 20% Pinot Meunier
<b>Vinification</b>	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.
<b>Pairings</b>	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

<b>UPC</b>	7 84585 00259 7
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00259 4
<b>Case Weight</b>	45
<b>Cases/Pallet</b>	45
<b>Layers/Pallet</b>	9
<b>ABV</b>	12%
<b>SRP</b>	\$ 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