



Champagne TROUILLARD

Fondée en 1896



Brut NV Blanc de Blancs

This vintage captures the essence of the Champagne terroir and our love for the Chardonnay grape variety.

Provenance

AOC Champagne, France.

Predominantly from the crus of Hautvillers, Côte des Blancs, Vitryat, Sézannais and the Marne Valley.

Blending

100% Chardonnay.

To ensure consistency of taste, 30-35% of the previous year's reserve wines are incorporated.

Analytical characteristics

- Alcohol content: 12%
- Sugar dosage: 5-6 g/L
- Aged in the cellar: 3 years

Tasting characteristics

This vintage captures the essence of the Champagne terroir. Characterised by a wonderful minerality with floral and lemony notes, it has fine, light bubbles and a golden hue with green glints.

Food pairings

This Blanc de Blancs is ideal to serve as an aperitif or to accompany fish dishes such as sea bass, turbot and sole, or shellfish, especially lobster or langoustine.

Size available: Bottle (75 cl)

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, CONSOMMEZ AVEC MODÉRATION.