



# Champagne TROUILLARD

Fondée en 1896



## Brut NV Elexium

This vintage expresses our passion and is a true reflection of our terroir.

### Provenance

AOC Champagne, France.

A selection of different crus located predominantly around Hautvillers, in the Upper Marne Valley, Vitryat, Sezannais and Côte des Blancs.

### Blending

30% Pinot Noir, 20% Pinot Meunier, 50% 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: Minimum of 2.5 years

### Tasting characteristics

This vintage unites the strength of Pinot Noir, the suppleness of Pinot Meunier and the elegance of Chardonnay to create the light, sparkling character of Elexium. The ageing process brings out lovely citrus and white fruit aromas, as well as a pale gold hue with green glints.

### Food pairings

Elexium is ideal to serve as an aperitif or as an accompaniment to desserts. We highly recommend serving it with smoked salmon, poultry, white fruits and sorbets.

Store bottles in a dark place, on their sides, at a temperature of 12°C.

**Sizes available:** Half-bottle (37.5 cl), Bottle (75 cl), Magnum (150 cl), Jeroboam (300 cl), Methuselah (600 cl).

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