



# Champagne TROUILLARD

Fondée en 1896



## Brut NV Elexium Rosé

With a soft pink hue obtained through blending, Elexium Rosé is an expression of finesse, elegance and refinement.

### Provenance

AOC Champagne, France.

A selection of various crus predominantly located in the Marne Valley, Upper Marne Valley, Sézannais, Vitryat and Aube.

### Blending

1/3 Pinot Noir, 1/3 Pinot Meunier, 1/3 Chardonnay.

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

### Analytical characteristics

- Alcohol content: 12%
- Sugar dosage: 6-7 g/L
- Aged in the cellar: 3 years

### Tasting characteristics

The soft pink colour is obtained by blending, giving the champagne a beautiful complexity based on small red berry fruit aromas. The bubbles are fine and delicate, expressing a feminine, delightful and delicate character.

### Food pairings

Elexium Rosé is a great accompaniment to red berry fruit desserts such as strawberry tarts. It also makes an ideal aperitif.

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).

38, rue de l'Église - CS 30301 - 51160 HAUTVILLERS - FRANCE

Tél. : (+33) 0)3 26 55 37 55 - [contact@champagnetrouillard.com](mailto:contact@champagnetrouillard.com) - [www.champagnetrouillard.com](http://www.champagnetrouillard.com)

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