



Champagne TROUILLARD

Fondé en 1896



Demi-Sec NV Douceur

A vintage honouring the three Champagne grape varieties in equal measure. The sugar content provides great suppleness and roundness on the palate making it a delight to drink.

Provenance

AOC Champagne, France.

A selection of crus located in the Marne Valley, Aube, Sézannais, Vitryat and the Saint-Thierry Massif.

Blending

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

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

Analytical characteristics

- Alcohol content: 12%
- Sugar dosage: 33-35 g/L
- Aged in the cellar: Minimum of 2 years

Tasting characteristics

Light gold in colour, the nose develops aromas of white fruit, exotic fruit and a hint of honey. The palate is full, fleshy, fruity, supple and round, with a delightful sweetness.

Food pairings

This Champagne is a gourmet treat that will pair beautifully with all your favourite desserts, especially caramelised fruit and macarons. Its distinctive flavour lends itself well to sweet and savoury dishes such as foie gras with figs.

Size available: Bottle (75 cl)

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