



# Champagne TROUILLARD

*Fondé en 1896*



## Brut NV Extra Sélection

A blend that honours the three Champagne grape varieties: Pinot Noir, Pinot Meunier and Chardonnay in equal proportions.

### Provenance

AOC Champagne, France.

An array of crus located in the Marne Valley, Aisne, Aube, Haute Vallée, Sézannais, Vitryat and Saint-Thierry.

### 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: 5-6 g/L
- Aged in the cellar: Minimum of 2 years

### Tasting characteristics

Its light gold robe is enhanced by a lovely bead of fine bubbles. The nose is refined and elegant, and the palate is supple and well-balanced. A full-bodied, rich and well-rounded Champagne with aromas of white fleshy fruit and floral notes. Refreshing with a beautifully balanced finale.

### Food pairings

Extra Sélection is ideal for aperitifs and festive evening events. A perfect accompaniment to salty seafood such as oysters, fish and shellfish, sea urchins, and caviar.

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

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