



Champagne TROUILLARD

Fondée en 1896



Brut Rosé Millésimé Cuvée du Fondateur Rosé

Paying homage to Lucien Trouillard, who founded the House in 1896, this vintage is produced exclusively using our best Chardonnay and Pinot Noir vines from the most outstanding years.

Provenance

AOC Champagne, France.

Produced from our best vines with the greatest sun exposure in Hautvillers, Dizy and Cumières.

Blending

60% Chardonnay, 40% Pinot Noir.

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

Analytical characteristics

- Alcohol content: 12%
- Sugar dosage: 7 g/L
- Aged in the cellar: Minimum of 5 years

Tasting characteristics

A slightly salmon hue obtained by macerating the grape skins with the must. The nose is refined and expressive, with delicate raspberry aromas. Fresh, refined, full-bodied and powerful on the palate. A subtle balance of delicate red berry fruit flavours.

Food pairings

Cuvée du Fondateur Rosé can be enjoyed as an aperitif or served with a meal. A superb accompaniment to red meat such as prime rib, but equally good with red berry fruit desserts.

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

Size available: Bottle (75 cl).