



# Brut Millésimé Cuvée du Fondateur

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

#### **Provenance**

AOC Champagne, France.

Produced from our finest Chardonnay vineyards located in Hautvillers.

#### **Blending**

100% Chardonnay.

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

### **Analytical characteristics**

Alcohol content: 12%Sugar dosage: 4 g/L

• Aged in the cellar: Minimum of 5 years

#### **Tasting characteristics**

Fresh and full-bodied, this captivating vintage reveals a rich, full-bodied, powerful bouquet combining elegance and minerality with complex aromas of toasted almonds and hints of brioche.

## **Food pairings**

Ideal served as an aperitif, this Champagne goes very well with fish-based appetizers such as sushi.

Store bottles in their case in a dark place, on their sides, at a temperature of  $12^{\circ}C$ .

Size available: Bottle (75 cl).