



Champagne
TROUILLARD
Fondée en 1896



Extra Brut NV Blanc de Noirs

The exclusivity of the Pinot Noir grape gives this champagne a unique, intense, full-bodied structure with an untamed quality.

Provenance

AOC Champagne, France.

Vineyards located in the Aube, Marne Valley and Upper Marne Valley.

Blending

100% 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: 3-5 g/L
- Aged in the cellar: Minimum of 2 years

Tasting characteristics

The low sugar content brings out its wild side. Graced with a wonderful golden hue and fine bubbles, its body, structure and vinosity is a delight to the palate. The ageing process ensures a full-bodied, ample and powerful flavour with notes of red berry fruits.

Food pairings

Full-bodied, vinous and powerful, this Champagne is a superb choice to serve at the table. An excellent accompaniment to offal, veal sweetbreads, "Bouchée à la reine" and white meats.

Size available: Bottle (75 cl)