

Champagne TROUILLARD *Fondé en 1896*



Cuvée Elexium Rosé

Elexium Rosé symbolises the expression of finesse and elegance. The soft pink colour is obtained through a blending process that gives the champagne delightful and multiple red fruit aromas. The bubbles are fine and light, for an expression of femininity, charm and delicacy.

Grapes Varieties:

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

Origins:

AOC Champagne- France, 15 selected vineyards located mainly in Marne Valley, Sézanne area and Aube.

Analytical Characteristics

Alcoholic degree: 12 %

Sugar content : 7/8 g

Ageing: 2 years

Available formats:
Half bottle (37.5 cL)
Bottle (75 cL).

REWARDS :

90/100pts international challenge Gilbert Gaillard 2021

Gold medal at Concours mondial de Bruxelles 2020

Organoleptic Characteristics:

Color: Beautiful soft pink, fine and light bubbles.

Nose: Ample, a beautiful complexity centered on aromas of small red berries.

Mouth: Well-structured, well-balanced, fleshy and fresh with a pleasant vinosity in the finish in the mouth.

Serving Suggestions:

Elexium Rosé is the ideal companion for your red fruit desserts such as strawberry tart; it also goes perfectly with your aperitif.

Keep bottles away from light, slept, at a constant temperature of 12°C. to appreciate the quality of our champagne, we advise to you to drink it 12 months after buying at 7/8 degrees

Champagne Trouillard

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