

Champagne TROUILLARD *Fondé en 1896*

Cuvée du Fondateur 2008



Real tribute to Lucien Trouillard, Cuvée du Fondateur is produced in exceptional years only. With a minimum of 4 ageing years, this vintage is a symbol of excellence. It has a beautiful golden light and clear yellow colour; its nose is intense, with a mixture of vanilla and mineral flavours. Made with our best Chardonnays, this vintage will be a feast for your taste buds and dazzle your eyes with its discrete bubbles and very fine foam.

Grapes Varieties:

100% Chardonnay

Origins:

AOC Champagne- France, only the best vineyards of champagne.

Analytical Characteristics

Alcoholic degree: 12 %

Sugar content: 6/7 g

Ageing: 4 years

Available Format: Bottle (75 cl),

Prizes:

Silver medal at chardonnay du monde 2021

Gold medal at the 2020 Gilbert and Gaillard competition: 92/100

Organoleptic Characteristics:

Color: Beautiful golden yellow, very clear, discreet bubbles and very fine sparkle.

Nose: Intense, associating minerality and aromatic complexity of vanilla and roasted almonds.

Mouth: Ample, fresh. Fine champagne with a lively and straight structure. The finish in the mouth is very delicate with lots of fineness and elegance.

Serving Suggestions:

This champagne is ideal for aperitif and goes very well with fish-based starters (sushi).

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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