

Trouillard Cuvée du Fondateur

Champagne Trouillard

France - Champagne

A tribute to Lucien Trouillard, Cuvée du Fondateur is produced in exceptional years only.

With a minimum of 4 years of aging, this vintage cuvee is a symbol of excellence. It has a beautiful golden and bright yellow color. The nose is intense with floral aromas, honey and a wisp of vanilla. The palate is elegantly full with ripe white peach flavors and toasty overtones but balanced with a lively freshness, and delicacy on the long finish.

Specifications

Varietals	100% Chardonnay
Vinification	Grapes are hand-harvested in the fall, then pressed immediately. Only the first press is used. Vinification in temperature-controlled stainless steel tanks. Part of the wines is stored in the new air-conditioned facility and the other part in the cellars that are dug into the plaster. After aging, a manual (70%) and automatic (30%) remuage occurs. Aged a minimum of 48 months.
Pairings	A decadent partner to foie gras!



Codes, Weights and Measures

UPC	7 84585 00261 0
Units/Case	3
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00261 7
Case Weight	45
Layers/Pallet	10
ABV	12.00%
SRP	\$ 119.99 USD 750mL Bottle

Reviews and News

- 2010 Champagne Trouillard Cuvée du Fondateur - 90 PTS - WE
- 2008 Champagne Trouillard Cuvée du Fondateur - 94 PTS - IWR