

Trouillard Blanc de Noirs Extra Brut

Champagne Trouillard

France - Champagne

This Pinot Noir champagne is only vinified with white juice of black grapes, hence its name *Blanc de Noirs*. Its low sugar dosage makes it extra dry.

It is defined by a deep and unique structure. It shows golden, fine bubbles, an intense and vinous bouquet with red berries and spicy notes. Ample, full bodied and powerful in the mouth. You will be invaded by a sensation of freshness.

Specifications

Varietals	100% Pinot Noir
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 sur lattes for 24 months minimum.
Pairings	Its full bodied and power features make it a good match with sweetbread, gilet, bouchée à la reine and whites meats.



Codes, Weights and Measures

UPC	7 84585 01569 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01569 3
Case Weight	23
Layers/Pallet	10
ABV	12.00%
SRP	\$ 70.99 USD 750mL Bottle

Reviews and News

NV Champagne Trouillard Blanc de Noirs Extra Brut - 91 PTS - WE
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