

TRIANON 1966



With its sophisticated and historical name, Trianon is the inheritance of Mr Roger-Constant Lemaire who transformed this brand name into a family emblem in 1966. Fifty years on, the family is honouring his memory with the creation of Trianon 1966, in a chic and elegant bottle, for a clientele that wishes to become part of history.

This champagne is blended using the same grapes as the classic Trianon (Chardonnay/Pinot Noir), but this new vintage will be made exclusively from 35 year old vines located on the prestigious, south facing slopes of the Marne Valley. In addition, 10% of Pinot Meunier grapes from the famous Cumières terroir have been gathered to give a fruity element to this exceptional champagne. Trianon 1966 reflects the family and traditional expertise, including longer ageing in the cellars (from 5 to 6 years).

Origin :

Marne Valley.
Limestone clay soil.
Vine age : 35 ans.
Harvested by hand with strict selection of the grape stock.
Treated with Norwegian kelp within the context of environmentally responsible wine production.

Method :

Long Alcoholic fermentation at 16°C.
Only the juice from the first press of the grapes is used.
Late racking in February.
Non malolactic fermentation.
No filtration or fining.
Aged for 5 years in our cellars.
Temperature controlled stainless steel vats are used.

Disgorgement :

Dosage Brut (7.5 to 9g).
Dosage liqueur is 100% estate produced using pure cane sugar, aged in oak barrels.

Grape varieties :

50% Pinot noir, 10 % Pinot meunier, 40% Chardonnay.

Taste Characteristics :

A light gold appearance, with a fine effervescence very close compared to the classical Trianon.
On the nose, some notes of citrus. The tasting is pineapple and passion fruit.
Perfect for aperitif time!

