



# Trianon 66

## EDITION LIMITED EXCLUSIVE BRUT



### **Viticulture**

Terroir Marne Valley.  
Clay and limestone soil.  
Turning over the soil.  
High Environmental Value label  
Sustainable Viticulture label.  
In organic conversion.

### **Vinification**

Without malolactic fermentation,  
natural acidity of the grape. Late  
racking in February.  
No filtration or fining.  
Use of temperature controlled  
stainless vats.

### **Age**

5 years in our cellars and an  
additional 1 year maturation with  
its cork after disgorgement.

### **Dosage**

Brut, between 7 to 8 g/l. 100%  
home-made liqueur, organic cane  
sugar.

### **Grape varieties**

40% Chardonnay, 60% Pinot noir.

### **Appearance**

Yellow with green/golden  
reflections. The foam is abundant  
with nice fine bubbles.

### **Nose**

Vegetal, spicy balsamic and  
liquorice with notes of peach and  
orange blossom.

### **Taste**

Very aromatic, it expresses itself  
with citrus fruits and cherry stone

### **Food and wine pairings**

White meats, fish, shellfish,  
scallops, caviar.

Refined and historic, the name Trianon is a legacy of Mr Roger-Constant Lemaire who transformed this brand into a family emblem in 1966. The family honours this memory 50 years later with the birth of the Trianon 1966, a chic and elegant bottle for a clientele that wishes to make history.