



# CHAMPAGNE TRUDON

À FESTIGNY



## EMBLÉMATIS, TRUDON HISTORICAL STYLE

Go for the discovery of TRUDON Champagne historical style with our cuvee Emblématis.

**Grape-varieties:** This is the champagne faithful to the vines of our vineyard. It counts a majority of Meunier and is skillfully accompanied by Pinot Noir. To continue our House style, it contains 30 to 40 % of reserve wines.

malolactic fermentation must take place, since this technique is historical, traditional, and cultural at Champagne TRUDON.

**Bottling:** Emblématis is declined as Brut and Demi-sec, in bottle, half-bottle and magnum formats.

**Making process:** Complete

### Visual, olfactory and taste examination:

- Emblématis shows a pale yellow colour with silver tints, clear and shining. It is lively with fine and light bubbles that feed a continuing ring.

- At first nose, Emblématis evokes smells of quince, marmalade, clay soil, fleur de sel. When aerated, it turns to tropical notes of mango, orange, ginger, apricot, peach, with perfumed hints reminding lime tree and buttercup.

- Its approach in the palate is soft and fresh with a creamy and melted effervescence. Emblématis further develops with some pulpous and fleshy matter, raised by a fresh and orangey acidity. The mid-palate is orchestrated by a clay-limestone minerality providing patina, elegance and a fruity resonance. The finish balanced with freshness suggests an ultimate saline sensation strengthening its fruity persistence deliciously melted.

### Culinary harmonies:

*Emblématis offers some gourmet and accessible pleasure, designed to be tasted any time with trendy sweet and savoury dishes. We suggest you to drink it at a temperature of 7 to 9°C.*

### Appetizers:

*Aperitif, banquet, fun event  
Gougère (pastry puffs) with Comté cheese and orange peels*

### Starters:

*Half-cooked Saint-Jacques and clementine juice reduction with shallots  
Canapés of fresh foie gras and apricot jelly with orange*

### Main courses:

*Roast pork in onions with candied apricots  
Grenadine of veal and its small glazed vegetables*

### Cheese:

*Brie de Melun  
Chaource, fleur de sel and supremes of clementine*

### Desserts:

*Cheesecake of kumquat  
Bavarian cake with mandarin orange and passion fruits*