



CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT-MANIPULANT
à COLOMBÉ-LA-FOSSE



Champagne Blanc de Blancs Limited Edition (bottled in 2011)

Fine bubbles, elegant, blooming

Blend :

- 100% Chardonnay

Ageing : 8 years

This Blanc de Blancs Champagne has a shiny and light yellow colour as well as very fine bubbles. Finesse is what characterizes this Champagne, it has little touches of confectionery, especially almond croissant after airing. The final note is quite sour which reminds lemon zest, with a mouth watering sensation. It has been aged for a long time in the cellar, making it a very delicate and singular Champagne.

Degrees of alcohol	12 %/vol
Tasting temperature	7 to 10°C
Dosage	8g/L
Preservation at home	24-36 months

Rewards/prizes:

Féminal World Competition in PARIS : Gold Reward in 2019

To drink with : crustaceans, braised oysters or scallops



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