




CHAMPAGNE
A. VIOT & FILS
Depuis 1921
RÉCOLTANT-MANIPULANT
à COLOMBÉ-LA-FOSSE

Champagne BRUT SÉLECTION

Aromatic complexity, balanced taste, long aftertaste

Blend :

- 50% Pinot Noir
- 40% Chardonnay
- 10% Pinot Meunier

Ageing : 4 years

A light yellow vintage with a fine foam, it is vigorous due to its wide range of aromas with fruity and brioche cake notes. After airing, the aromas are even more revealed, it tastes like quince fruit paste and mirabelle plum.

Degrees of alcohol :	12 %/vol
Tasting temperature :	7 to 10°C
Dosage :	10,2 g/L
Preservation at home :	24-36 months

Rewards/prizes :

Independent Winegrowers' Competition : Silver Medal in 2018
Hachette Wine Guide : 1 Star in 2018
Hachette Wine Guide : listed in 2017
Hachette Wine Guide : 1 Star in 2016
Féminales : Silver Medal in 2014

To drink with :

Chicken vol-aux-vents with sweetbread, poultry and veal with a creamy sauce



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