



# CHAMPAGNE A. VIOT & FILS

*Depuis 1921*



RÉCOLTANT-MANIPULANT  
à COLOMBÉ-LA-FOSSE



## Demi Sec Champagne

**Softness, long-tasting, fullness**

**Blend :**

- 25% Pinot Noir
- 70% Chardonnay
- 5 % Pinot Meunier

**After being boltled, this champagne will be ageing for 5 years in our cellar, at a constant temperature of 15° in a dark place.**

<b>Degrees of alcohol</b>	<b>12 %/vol</b>
<b>Tasting temperature</b>	<b>7 à 10°C</b>
<b>Dosage</b>	<b>14 g/L</b>
<b>Preservation at home</b>	<b>24 to 36 months</b>

67 Grande Rue - 10200 COLOMBÉ LA FOSSE  
Tél : +33(0)3 25 27 02 07  
Mail : champagneviot@wanadoo.fr

[www.champagne-viot.com](http://www.champagne-viot.com)