


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



Champagne Millésime 2009

Fine bubbles, delicious, elegant

Blend :

- 60% Chardonnay
- 40% Pinot Noir

Ageing : 9 years

Champagne with a light yellow colour and regular bubbles, it has a very strong and vinous taste with vanilla flavour and harmonious mellow woody notes. The Millésime is very much feminine and it is characterized by its softness and finesse.

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

Rewards/prizes :

Gault & Millau - Guide des Champagnes in 2019

To drink with :

Pre-dinner shot glasses with avocado and prawns or sweet and sour dishes : filet mignon with apricots, rice with prawns and mango.

67 Grande Rue - 10200 COLOMBÉ LA FOSSE

Tél : +33(0)3 25 27 02 07

Mail : champagneviot@wanadoo.fr

www.champagne-viot.com

