

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



## Champagne ROSÉ

**Feminine, fruity, balanced taste**

**Blend :**

- 70% Pinot Noir
- 20% Chardonnay
- 10% Pinot Meunier

**Ageing : 36 months**

**This Champagne, made from red Coteaux Champenois and Champagne Wine, has a salmon colour with pink and golden hints. It has fruity notes, such as raspberry and red fruits with violet touches once in the glass. Well-balanced between fruit and acidity and very gourmet as well.**

Degrees of alcohol	12 %/vol
Tasting temperature	7 to 10°C
Dosage	8,5g/L
Preservation at home	24 months

**Rewards/prizes :**

**Hachette Wine Guide : 1 Star in 2016**

**To drink with :**

**Pre-dinner drink or with dessert such as raspberry charlotte cake, apple pie.**



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Champagne

