



CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT-MANIPULANT
à COLOMBÉ-LA-FOSSE



Champagne BRUT SÉLECTION

Aromatic complexity, balanced taste, long aftertaste

Blending :

- 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.

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|------------------------|--------------|
| Degrees of alcohol : | 12 %/vol |
| Tasting temperature : | 7 to 10°C |
| Dosage : | 9 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
Féminalises : Silver Medal in 2014
Féminalises : Silver Medal in 2020

To drink with :

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



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