



CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT-MANIPULANT
à COLOMBÉ-LA-FOSSE

Demi Sec Champagne

Softness, long-tasting, fullness

Blending :

- 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.

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



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