

  
**CHAMPAGNE**  
**A. VIOT & FILS**  
*Depuis 1921*

RÉCOLTANT-MANIPULANT  
à COLOMBÉ-LA-FOSSE

## Champagne BRUT NATURE

Well-balanced taste, fresh

**Blending :**

- 50% Pinot Noir
- 40% Chardonnay
- 10% Pinot Meunier

**Ageing: 4 years**

This Champagne had been aging for 4 years in our wine cellar, it has a specific characteristic : there is no dosage (no added sugar during the disgorging process). It is a delicate champagne that reflects our terroir and vines.

Degrees of alcohol  
Tasting temperature  
Preservation at home

12%/vol  
7 à 10°C  
24-36 mois



67 Grande Rue - 10200 COLOMBÉ LA FOSSE  
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