



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: 10 years

Vintage champagne with regular bubbles and a very strong and vinous taste with vanilla flavour and harmonious mellow woody notes. This champagne expresses élégant aromas with white and yellow fruits, especially pear and mirabelle plum. It has a subtle mixture of aromas with pastry notes at the end. This champagne is very much feminine and it is characterised by its softness and finesse.

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

Rewards :

The 2019 Gault & Millau - Guide des Champagnes: Impressive and remarkable champagne

Wine and food pairing:

In aperitif with avocado and prawn in shot glasses or with sweet and sour dishes such as filet mignon with apricots or rice with prawns and mango.



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