

LE GUIDE  
HACHETTE  
DES VINS

# CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT - MANIPULANT  
à COLOMBÉ-LA-FOSSE



## Champagne ROSÉ

Feminine, Fruity, Balanced-taste

**Blend :**

- 60% Pinot Noir
- 40% Chardonnay

**Ageing :** 24 months

This champagne, made from red Coteaux Champenois, has a salon colour with pink and golden hints. It has fruity notes, such as raspberry and red fruits with violet touches after airing. Long aftertaste in the mouth and strong taste of Morello cherry and grapefruit. This is a sparky champagne.

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

**Rewards :**

- 1 star in the 201 Guide Hachette des Vins
- 1 star in the 2016 Guide Hachette des Vins

**Wine and food pairing:**

In aperitif or for dessert with raspberry charlotte cake or strawberry tart



67 Grande Rue - 10200 COLOMBÉ LA FOSSE

Tél : +33(0)3 25 27 02 07

Mail : [contact@champagne-viot.com](mailto:contact@champagne-viot.com)

[www.champagne-viot.com](http://www.champagne-viot.com)

