

LE GUIDE
HACHETTE
DES VINS



CHAMPAGNE A. VIOT & FILS

Depuis 1921

R É C O L T A N T - M A N I P U L A N T
à COLOMBÉ-LA-FOSSE

Champagne BRUT SÉLECTION

Aromatic complexity, Balanced taste, Long aftertaste

Blend:

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

Ageing: 3 years

A light yellow champagne with fine foam, it is vigorous due to its wide range of aromas with fruity, cinnamon, spices, ripe fruits and brioche cake notes. It has a well-balanced dosage in sugar. Once tasted, we find notes of dried fruits, walnuts, hazelnuts and the final taste suggests almond paste. After airing, it tastes like quince fruit and mirabelle plum jelly.

Degrees of alcohol	12 %/vol
Tasting temperature	7 to 10°C
Dosage	7,6 g/L
Preservation at home	24-36 months

Rewards :

- Guide Hachette des Vins 2020
- 1 star in the 2018 Guide Hachette des Vins
- Listed in the 2017 Guide Hachette des Vins
- 1 star in the 2016 Guide Hachette des Vins
- Silver medal in the 2020 and 2014 Féminalise Worldwide Competition
- Silver medal in the 2018 Independent Winegrowers Competition

Wine and food pairing:

In aperitif with French gougère (French choux pastry dish), white meat, sweetbread, poultry and veal with a creamy sauce.



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