

CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT - MANIPULANT
à COLOMBÉ-LA-FOSSE

Champagne BRUT NATURE - Zéro Dosage -

Well balanced, Fresh, Spicy

Blend:

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

Ageing: 3 years

This champagne has been ageing for 3 years in our wine cellars, it has a peculiar and a unique characteristic: there is no dosage (no added sugar while doing the disgorging process). It is a delicate champagne that reflects our terroir and vines. In the nose, we find notes of walnuts, hazelnuts and toast. It has spicy taste and strong character in the mouth and the final note tastes more like cinnamon and liquorice.

Degrees of alcohol:	12%/vol
Tasting temperature:	7 to 10°C
Dosage:	2,07 g/L
Preservation at home:	24-36 months

Wine and food pairing:

With aperitif and seafood



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