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:	7,8 g/L
Preservation at home:	24 months

Rewards :

- **1 star in the 201Guide 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

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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