



CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT - MANIPULANT
à COLOMBÉ-LA-FOSSE



Champagne Blanc de Blancs Millésime 2014 Centenary Vintage 1921-2021

Fine bubbles, vanilla, fine

Blend : 100% Chardonnay

Ageing : 2 years in tank then 4 years in bottle

Golden color champagne, with regular string of bubbles of great finesse. The nose smells of butter, vanilla with some notes of toast and smoke, almost pastry. There also a few touches of orange blossom.

A very beautiful well-balanced palate with a lively attack and well-preserved acidity. The finish is vinous and notes of vanilla and white fruits. The finish is ample and saline. Very fresh Vintage destined to keep well.

Degrees of alcohol:	12 %/vol
Tasting temperature:	6-8°C
Dosage:	6,4 g/L
Preservation at home:	36-48 months

Rewards :

- 2021 Gilbert & Gaillard : 91 points Gold Medal

Wine and food pairing :

Perfect with grilled shellfish



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