

CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT - MANIPULANT
à COLOMBÉ-LA-FOSSE



Champagne Blanc de Noirs

Fine bubbles, amber colour, harmony

Assemblage :

- 90% Pinot noir
- 10% Meunier

Vieillissement : 2 ans

Nice foam, tenacious and fine, with a very present cord. The color is amber, with pink reflections. The aromatic bouquet is rich and aromatic, concentrated on notes of dried fruits, almonds, hazelnuts. A beautiful complexity with the presence of red fruits, cherry, blueberry. An impression of sweetness very pleasant on the nose. The palate is invigorating, refreshing on lemon and grapefruit. The tension is increasing. A surprising contrast between nose and mouth, which gives a nice harmony. (Modifié) Restaurer la traduction d'origine

Degrees of alcohol:	12 %/vol
Tasting temperature:	7 to 10°C
Dosage:	5 g/L
Preservation at home:	24-36 months

Wine and food pairing:

Perfect as an aperitif, it will also be able to contrast a sweet dessert.



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