

CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT-MANIPULANT
à COLOMBÉ-LA-FOSSE

Champagne Millésime 2018

Fine bubbles, Delicious, Elegant

Blend:

- 60% Chardonnay
- 40% Pinot Noir

Ageing: 10 years

Champagne with a beige robe, with a line of fine and nervous bubbles. A fairly evolved nose, on marzipan, with slight touches of liquorice and toast. On the palate, a pleasant lightness, based on citrus fruits. Beautiful and long finish with light notes of pastries. A very feminine vintage, full of softness and elegance.

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

Wine and food pairing:

In aperitif with avocado and prawn in shot glasses or with sweet and sour dishes such as filet mignon with apricots or rice with prawns and mango.



67 Grande Rue - 10200 COLOMBÉ LA
FOSSE

Tél : +33(0)3 25 27 02 07

Mail : contact@champagne-viot.com

www.champagne-viot.com

