



CHAMPAGNE A. VIOT & FILS

Depuis 1921

RÉCOLTANT - MANIPULANT
à COLOMBÉ-LA-FOSSE

Champagne BLANC DE BLANCS PRESTIGE - 100% Chardonnay

Fine, Gourmet, Harmonious

Blend: 100% Chardonnay

Ageing : 9 years

This champagne has a nice light yellow colour, very pleasant to the nose with white and exotic fruit notes such as pear and pineapple. We can also enjoy the taste of crystallised citrus fruits such as lemon. After airing and once tasted, it is sweet and gourmet.

Degrees of alcohol:	12 %/vol
Tasting temperature:	7 to 10°C
Dosage:	6,8 g/L
Preservation at home:	24 months

Rewards :

- 2 star in the 2023 Guide Hachette des Vins
- Gold medal in the 2021 Gilbert & Gaillard Competition
- Gold medal in the 2021 Féminalise Worldwide Competition
- 1 star in the 2021 Guide Hachette des Vins
- 1 star in the 2020 Guide Hachette des Vins
- Listed in the 2017 Guide Hachette des Vins
- 1 star in the 2016 Guide Hachette des Vins
- Gold modal in the 2020 & 2021 Féminalise Worldwide Competition
- Silver medal in the 2014 Féminalise Worldwide Competition
- The 2019 Gault & Millau Guide des Champagnes: impressive champagne
- L'Express: Coup de Coeur prize in 2018(only 5 in Champagne)
- Prix/Plaisir Bettane & Desseauve 2018 : Gold medal
- Gold medal in the 2018 Independent Winegrowers' Competition

Wine and food pairing:

In apéritif with toasts, puff pastry, with a skewer of fresh fruit such as melon with fresh cheese or for dessert with a pear charlotte cake.

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