



# CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

## BLANC DE NOIRS



### TERROIR

Montagne de Reims.

### BLEND

100% Pinot Noir

### DOSAGE

10g/l

### TASTING NOTES

#### Colour:

A golden colour

#### Nose:

Initial toasted aromas, accompanied by hints of candied fruit that open out onto a touch of minerality.

#### Palate:

Candied chestnut, praline and walnut flavours on the palate. Superbly fresh and perfectly balanced.

### RECOMMENDATIONS

#### Storage:

Enjoy preferably within 2 years.

#### Serving temperature:

Between 8° and 10°C.

#### Pairing:

As an aperitif or with candied blue lobster.

[www.champagnevieillefrance.com](http://www.champagnevieillefrance.com)

Please drink responsibly.