



CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

BRUT



TERROIR

Montagne de Reims.

BLEND

40% Chardonnay

30% Pinot noir

30% Meunier

DOSAGE

10g/l

TASTING NOTES

Colour:

Pale golden colour.

Nose:

An initial mineral nose followed by notes of citrus fruit and roses.

Palate:

Pleasant, lively and delicate on the palate. A fruity structure and salty balance.

RECOMMENDATIONS

Storage:

Enjoy preferably within 2 years.

Serving temperature:

Between 8° and 10°C.

Pairing:

As an aperitif or a cheese platter.

www.champagnevieillefrance.com

L'abus d'alcool est dangereux pour la santé. À consommer avec modération.