



# CHAMPAGNE VIEILLE FRANCE

À REIMS - FRANCE

BRUT



## TERROIR

Montagne de Reims.

## BLEND

50% Chardonnay  
50% Pinot noir

## DOSAGE

8g/l

## TASTING NOTES

### Colour:

A 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.