

HB
CHAMPAGNE
H.BLIN
DEPUIS 1947



BLANC DE BLANCS
Freshness and Harmony

THE BLEND

100% Chardonnay

WINEMAKING

Added sugar: 7g/l
Disgorged: At least 3 months before release
Ageing: 24 months minimum

TASTING

Visual: A pale yellow colour. Fine bubbles.

On the nose: Exotic aromas of lychee and pineapple

On the palate: It opens with richness and clarity.
Aromas of stewed fruit and citrus. A long finish.

FOOD & WINE PAIRING

Summer aperitif
Oysters
Saint-Jacques puff Pastry Sushi - Makis
Cheeses: Parmesan, Comté

AWARDS

Guide Véron 2017
Wine and Spirits : 91/100

CHAMPAGNE
H.BLIN

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