

HB
CHAMPAGNE
H.BLIN
DEPUIS 1947



DEMI-SEC

Sweetness and Warmth

THE BLEND

80% Meunier
20% Chardonnay

WINEMAKING

Added sugar: 39g/l
Disgorged: At least 3 months before release
Ageing: 24 months minimum

TASTING

Visual: An intense yellow colour.

On the nose: It opens brightly
with concentrated ripe fruit aromas.

On the palate: Marmalade and honey aromas.
A long, fresh finish.

FOOD & WINE PAIRING

Foie gras
Pata Negra and melon
Duck needles with orange sauce
Forêt noire

AWARDS

IWSC (International Wine and Spirit Competition) :
Médaille d'argent

CHAMPAGNE
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