

HB
CHAMPAGNE
H.BLIN
DEPUIS 1947



BLANC DE NOIRS
Character and Distinction

THE BLEND

100% Pinot Meunier

WINEMAKING

Added sugar: 4g/l
Disgorged: At least 3 months before release
Ageing: 24 months minimum

TASTING

Visual: A pale golden colour, fine bubbles.

On the nose: Floral, with a touch of fresh butter

On the palate: Dominant notes of apple, pear and brioche.
Fresh and lively on the finish

FOOD & WINE PAIRING

Refined aperitif
Grilled sea bream
Poultry in cream sauce
Cheesecake

AWARDS

Guide Hachette 2019 : 2 étoiles
Guide Gilbert et Gaillard 2017 : Médaille Or – 87/100
Gault et Millau 2019 : 14/20
Wine and Spirits : 93/100

CHAMPAGNE
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