

HB
CHAMPAGNE
H.BLIN
DEPUIS 1947



BRUT ROSÉ
Elegance and Fruit

THE BLEND

60% Pinot Noir – 20 % Chardonnay
10% Pinot Meunier
10% AOC Champagne Rouge

WINEMAKING

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

TASTING

Visual: A harmonious pink colour.

On the nose: Fresh, with aromas of wild strawberry.

On the palate: Rich and dense, with notes of forest fruit.
A beautiful finish, with a certain tension showing through.

FOOD & WINE PAIRING

Pata Negra and melon
Fish cassoulette
Duck fillet
Red fruit tart

AWARDS

Guide Gilbert et Gaillard 2017 : Médaille Or – 86/100
Guide Bacchus 2017 : 90/100
Wine Spectator : 91/100
Stephen Tanzer's : 91/100

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