

HB
CHAMPAGNE
H.BLIN
DEPUIS 1947



L'ESPRIT NATURE
BLANC DE BLANCS BIO

Mineral Freshness / Organic

THE BLEND

100% Organic Chardonnay

VINIFICATION

Added sugar: 4 g/l

Disgorged: At least 3 months before delivery

Ageing: At least 24 months,
with 20% in oak

TASTING

Appearance: A pale green-golden colour. Sparkling colour and fine bubbles.

On the nose: It exudes fresh, briny notes of lemon and peppermint,
followed by acacia blossom and vine peach.
Some discreet woody notes.

On the palate: It opens with a supple vivacity. The bubbles are creamy
and gentle on the palate. It offers a balance of mineral notes with
a citric acidity, bringing the right amount of tension.
The finish is long and pure, ending with real finesse.

FOOD & WINE PAIRING

Fine oysters from claires.

White fish sashimi: sea bream, mackerel, dab.

Roasted fillet of sea bass with Champagne sauce.

Goat's cheese crottin.

AWARDS

Guide Hachette 2019: cited

Gault et Millau 2019: 15/20

Guide Gilbert et Gaillard 2019: Gold Medal 89/100

Challenge Millésime BIO: Silver Medal

Wine Enthusiast: 93/100

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