

HB
CHAMPAGNE
H.BLIN
DEPUIS 1947



“SÉLECTION PARCELLAIRE”
BLANC DE NOIRS
100% MEUNIER MILLÉSIME 2015

A Pure Sense of Place

THE BLEND

100% Meunier

VINIFICATION

Added sugar: 2.5g/l (Extra-Brut)

Disgorged: At least 3 months before delivery

Ageing: At least 6 years

TASTING

Appearance: A luminous golden colour. Very fine bubbles.

On the nose: Opens with aromas of peach and exotic pineapple.

On the palate: Fresh and fruity, with aromas of fruit jellies, dried fruits, toasted and brioche notes. A wine with poise, balance and a wonderful complexity.

FOOD & WINE PAIRING

Aperitif

Grilled sea bass or sea bream

Grilled lobster

Bresse Chicken with Morels

AWARDS

Guide Gilbert et Gaillard 2019: Gold Medal - 91/100

Wine Enthusiast: 92/100

CHAMPAGNE
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