

100 % PETIT MESLIER

An historic grape variety



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

Petit Meslier, after centuries of oblivion and near extinction, is reborn today with the 100% Petit Meslier cuvée, offering the most informed tasters the opportunity to experience a rare and authentic Champagne.

ELABORATION

The Blend : 100% Petit Meslier
Terroir : Vincelles
Dosage : 0 g/L (BRUT NATURE)
Ageing : 4 years minimum without malolactic fermentation

Freshness and minerality

SENSORIAL

To the eye: Bright pale yellow colour with yellow-green reflections, fine bubbles.

On the nose: Floral and fruity with notes of lime blossom and bergamot.

In the mouth: With a fresh and integrated lemony acidity, it reveals notes of Yuzu and yellow grapefruit, a delicate salinity, sustained tension and an aromatic finish of great typicity.

FOOD PAIRING

Lime sea bass ceviche

Smoked trout puff pastry, tangy sauce

Wok Pad Thai, shrimp and rice noodles

Cheese: Cantal

