

BLANC DE NOIRS

Emblematic cuvée



HB CHAMPAGNE H.BLIN DEPUIS 1947

PRESENTATION

Blanc de Noirs, made exclusively from Meunier, is our iconic vintage. The emblematic grape variety of Champagne H.BLIN, it develops on the Vincelles terroir, a complex and unique character in Champagne.

ELABORATION

The Blend : 100% Meunier

Terroir : Vincelles

and villages around (5 km)

Dosage : 4 g/L (EXTRA-BRUT)

Ageing: 24 months minimum

Personality and typicity

SENSORIAL

To the eye: Pale gold colour, fine bubbles.

On the nose: Floral with scents and nuances of fresh butter.

In the mouth: It reveals dominant notes of apple, pear and brioche, the finish is lively and fresh.

FOOD PAIRING

Cod fillet in bacon crust and butternut squash puree

Veal fillet with sage, grilled polenta and porcini mushrooms

Cheese: Chaource

Cheesecake

NOTES

Wine and Spirit : 93 / 100

Gault & Millau 2024 : 94 / 100

Guide Dussert-Gerber 2024 : 92 / 100

