

# BRUT ROSÉ

Pinot Noir in full glory



## HB CHAMPAGNE H.BLIN DEPUIS 1947

### PRESENTATION

The Brut Rosé is composed mainly of a base Champagne made from Pinot Noir. To create the Brut Rosé style we have added a small amount of Meunier red wine vinified by us. This wine is historical and benefits from mastered know-how which gives it a recognized and harmonious personality.

### ELABORATION

**The Blend :** 60% Pinot Noir, 20% Chardonnay 10% Meunier, 10% AOC Champagne Rouge  
**Terroir :** Vincelles and villages around (5 km)  
**Dosage :** 7 g/L (BRUT)  
ageing : 24 months minimum

*Fruity and delicate*

### SENSORIAL

**To the eye:** Harmonious pink colour.

**On the nose:** It reveals a freshness, with aromas of wild strawberries.

**In the mouth:** Fleshy with notes of black and red fruits with tension and a long finish.

### FOOD PAIRING

Salmon gravlax with dill and lemon

Duck fillet with red fruits and balsamic vinegar

Conchiglie with mozzarella, tomatoes and basil

Red fruit pie

### NOTES

Guide Dussert-Gerber 2024 : 91 / 100

