

# HB

## CHAMPAGNE

# H.BLIN

DEPUIS 1947



## L'ESPRIT NATURE

### BLANC DE NOIRS BIO

*Purity and Harmony / Organic*

#### THE BLEND

50% Meunier et 50% Organic Pinot Noir

#### VINIFICATION

**Added sugar:** 4 g/l  
**Disgorged:** At least 3 months before delivery  
**Ageing:** 24 months minimum  
No malolactic fermentation

#### TASTING

**Appearance:** A luminous pale golden colour. Fine bubbles.

**On the nose:** This champagne opens with red berry notes, followed by citrus (mandarin, orange, grapefruit), and preserves its richness and balance from start to finish. A slight briny note adds structure.

**On the palate:** It is fresh and forward, yet delicate. The bubbles are creamy. A wonderful balance, with citrus notes and a delicate acidity. This champagne is full-bodied, pure, and refined, offering a long finish with subtly briny notes.

#### FOOD & WINE PAIRING

Orange parmesan tiles.  
Marinated and grilled prawns a la plancha.  
Supreme of guinea fowl lacquered with orange.  
Quite fresh Langres.

#### AWARDS

Ongoing

CHAMPAGNE  
**H.BLIN**

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