

HB  
CHAMPAGNE  
**H.BLIN**  
DEPUIS 1947



BRUT TRADITION  
*Freshness and Fruit*

THE BLEND

70% Meunier  
20% Chardonnay  
10% Pinot Noir

WINEMAKING

Added sugar: 7g/l  
Disgorged: At least 3 months before release  
Ageing: 24 months minimum

TASTING

Appearance A golden colour.  
Gentle bubbles.

On the nose: Opens with aromas of peach and apricot.

On the palate: Rich and generous, the stone fruit aromas persist with freshness and balance.

FOOD & WINE PAIRING

The ultimate aperitif  
Grilled prawns  
Carpaccio of Saint-Jacques  
Grilled Poultry

AWARDS

Gault et Millau 2019 : 13.5/20  
Guide Gilbert et Gaillard 2019 : Médaille Or - 86/100  
Wine Spectator : 91/100  
James Suckling : 92/100

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5, RUE DE VERDUN - 51700 VINCELLES - FRANCE  
TÉL. +33 (0)3 26 58 20 04 - FAX +33 (0)3 26 58 29 67  
contact@champagne-blin.com - www.champagne-blin.com