

# HB

## CHAMPAGNE

# H.BLIN

DEPUIS 1947



## VINTAGE 2016

### *Elegance and Length*

#### THE BLEND

50% Meunier  
50% Chardonnay

#### WINEMAKING

Dosage: 7 g/l  
Disgorged: At least 3 months before release  
Ageing: 7 years minimum

#### TASTING

**Visual:** straw yellow colour, fine bubbles.

**On the nose:** white fruits (pear, apple, white peach), a light touch of honey.

**On the palate:** complexity, elegance and finesse. Straight with a persistent length, notes of citrus fruits (grapefruit, lemon) and a touch of red fruits (redcurrant).

#### FOOD AND WINE PAIRING

Grilled bass with fennel.  
Chicken supreme with cream.  
Comté Cheese, 18 months matured.  
Apple crumble.

#### REWARDS

In progress

#### 2016 CHARACTERISTICS

- Mild, wet winter, rainy spring, sunny August and September to make up for the poor start to the year.
- Harvest began on 16 September and lasted 14 days.
- Grapes ripened unevenly according to variety: good quality from Meunier and Pinot Noir.
- Average harvest: 10,164 kg/ha with an average degree of 9.9°.
- "Appellation Champagne" rating in the Guide Hachette: 15 /20.

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