

100 % PETIT MESLIER

A historic grape variety



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

Petit Meslier, after centuries of oblivion and near extinction, is reborn today with the 100% Petit Meslier cuvee, offering the most informed tasters the opportunity to experience a rare and authentic Champagne.

ELABORATION

The Blend: 100% Petit Meslier

Terroir: Vincelles

Dosage: 0 g/L (BRUT NATURE)

Ageing: 4 years minimum
without malolactic fermentation

Freshness and minerality

SENSORIAL

To the eye: Bright pale yellow colour with yellow-green reflections, fine bubbles.

On the nose: Floral and fruity with notes of lime blossom and bergamot.

In the mouth: With a fresh and integrated lemony acidity, it reveals notes of Yuzu and yellow grapefruit, a delicate salinity, sustained tension and an aromatic finish of great typicity.

FOOD PAIRING

Limesea bass ceviche

Smoked trout puff pastry, tangy sauce

Wok Pad Thai, shrimp and rice noodles

Cheese: Cantal

NOTES

Guide Dussert-Gerber 2026: 94 / 100

Decanter 2025: 90 / 100

