

BLANC DE BLANCS BIO

The soft expression of
Chardonnay



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

Combining the purity of a preserved terroir and the elegance of Chardonnay, this champagne, with its beautiful balance, minerality and lemony acidity, comes from grapes grown organically. This vintage reflects the harmony between nature and our know-how.

ELABORATION

The Blend: 100% Chardonnay

Terroir: Vincelles
and villages around (5 km)

Dosage: 4 g/L (EXTRA-BRUT)

Ageing: 24 months minimum

Purity and minerality

SENSORIEL

To the eye: Pale gold/green color. Deep shine and fine bubbles.

On the nose: Fresh with saline notes of lemon, peppermint, acacia flowers and vine peaches.

In the mouth: The attack is supple and fresh. Creamy with soft effervescence. A nice balance with minerality and an integrated and tense lemony acidity. Nice length.

FOOD PAIRING

Fine de Clair oysters n°2

White fish sashimi

Roasted sea bass fillet with Champagne sauce

Cheese: melting goats cheese

NOTES

Guide Dussert-Gerber 2026 : 92 / 100

