

BLANC DE BLANCS

Another face of Chardonnay



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

A Blanc de Blancs, made exclusively from Chardonnay, this cuvee reveals atypical aromas where tension, freshness and minerality are complemented by an intense aromatic side.

ELABORATION

The Blend: 100% Chardonnay

Terroir: Vincelles
and villages around (5 km)

Dosage: 7 g/L (BRUT)

Ageing: 24 months minimum

Delicacy and freshness

SENSORIAL

To the eye: Pale yellow color, fine bubbles.

On the nose: It expresses exotic notes (lychee, pineapple).

In the mouth: Of good length, the upfront, delicious attack reveals aromas of stewed fruits and citrus notes.

FOOD PAIRING

Fine de Claire Oysters No. 3

Scallops, risotto, Champagne sauce

Crunchy vegetable cannelloni with yuzu

Cheese: Brillat-Savarin

