

BLANC DE NOIRS 2016

Sublime Terroir



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

The Blanc de Noirs 2016 is made from selected plots of our vineyard, the oldest of which date back to 1910. The wine expresses the soul of the Vincelles terroir. This vintage cuvée, 100% Meunier, reveals the aromatic richness of our land.

ELABORATION

The Blend: 100% Meunier

Terroir: Vincelles, plot selection of old vines

Dosage: 2.5 g/L (EXTRA-BRUT)

Ageing: 9 years

Purity and authenticity

SENSORIAL

To the eye: Golden and luminous colour. Very fine bubbles.

On the nose: An initial nose which tends towards aromas of white fruits (peach) with tropical notes (pineapple).

In the mouth: Fruity and fresh with notes of fruit compote, dried fruit, toast and brioche. Very linear and balanced with real complexity.

FOOD PAIRING

Grilled lobster

Bresse chicken with morels

Roasted duck breast with sweet spices

Cheese: Truffled Brie

NOTES

Guide Dussert-Gerber 2026: 93 / 100

