

BLANC DE NOIRS BIO

Black grapes balance



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

Organic Blanc de Noirs finds its balance and harmony in the complementarity of the Meunier and Pinot Noir grape varieties. This symbiosis creates a complex and bold taste experience with the roundness of Meunier and the power of Pinot Noir.

ELABORATION

The Blend: 50% Meunier 50% Pinot Noir

Terroir: Vincelles
and villages around (5 km)

Dosage: 4 g/L (EXTRA-BRUT)

Ageing: 24 months minimum
without malolactic fermentation

Harmonious and authentic

SENSORIAL

To the eye: Pale and luminous gold colour with fine bubbles.

On the nose: It expresses notes of small red fruits then citrus fruits. A slight salty side reinforces this harmony.

In the mouth: The attack is fresh and delicate. With a creamy effervescence, this wine is beautifully balanced with citrus notes and a delicate, ample acidity. A beautiful saline length with purity and refinement.

FOOD PAIRING

Orange parmesan tiles

Prawns marinated and grilled a la plancha

Guinea fowl supreme glazed with orange

Cheese: Langres

NOTES

Guide Dussert-Gerber 2026: 93 / 100

Millésime BIO 2024: Gold medal

