

# BLANC DE NOIRS

Emblematic cuvee



HB  
CHAMPAGNE  
**H.BLIN**  
DEPUIS 1947

## PRESENTATION

Blanc de Noirs, made exclusively from Meunier, is our iconic cuvée. The emblematic grape variety of Champagne H.BLIN, it develops on the Vincelles terroir, a complex and unique character in Champagne.

## ELABORATION

**The Blend:** 100% Meunier

**Terroir:** Vincelles

and villages around (5 km)

**Dosage:** 4 g/L (EXTRA-BRUT)

**Ageing:** 24 months minimum

## *Personality and typicity*

## SENSORIAL

**To the eye:** Pale gold colour, fine bubbles.

**On the nose:** Floral with scents and nuances of fresh butter.

**In the mouth:** It reveals dominant notes of apple, pear and brioche, the finish is lively and fresh.

## FOOD PAIRING

Cod fillet in bacon crust and butternut squash puree

Veal fillet with sage, grilled polenta and porcini mushrooms

Cheese: Chaource

Cheesecake

## NOTES

Guide Dussert-Gerber 2026: 91 / 100

Concours Général Agricole 2025: Gold medal

Gault & Millau 2024: 94 / 100

