

BRUT ROSÉ

Pinot Noir in full glory



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

The Brut Rosé is composed mainly of a base Champagne made from Pinot Noir. To create the Brut Rosé style we have added a small amount of Meunier red wine vinified by us. This wine is historical and benefits from mastered know-how and which gives it a recognized harmonious personality.

ELABORATION

The Blend: 60% Pinot Noir, 20% Chardonnay 10% Meunier, 10% AOC Champagne Rouge

Terroir: Vincelles and villages around (5 km)

Dosage: 7 g/L (BRUT)

Ageing: 24 months minimum

Fruity and delicate

SENSORIAL

To the eye: Harmonious pink colour.

On the nose: It reveals a freshness, with aromas of wild strawberries.

In the mouth: Fleshy with notes of black and red fruits with tension and a long finish.

FOOD PAIRING

Salmon gravlax with dill and lemon

Duck fillet with red fruits and balsamic vinegar

Conchiglie with mozzarella, tomatoes and basil

Red fruit pie

NOTES

Guide Dussert-Gerber 2024 : 91 / 100

