

BRUT TRADITION

The soul of the Terroir



HB
CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

The Brut Tradition is an invitation to discover the style of Champagne H.BLIN whose history of Vincelles winegrowers dates back to the Gallo-Roman period. Proud of this heritage and our terroir, Champagne H.BLIN perpetuates, through this cuvee, centuries of tradition.

ELABORATION

The Blend: 70% Meunier
20% Chardonnay 10% Pinot Noir
Terroir: Vincelles
and villages around (5 km)
Dosage: 6 g/L (BRUT)
Ageing: 24 months minimum

Round and gourmand

SENSORIAL

To the eye: Golden color, fine effervescence.

On the nose: Notes of yellow fruits: peach, apricot.

In the mouth: Gourmand, the aromas present on the nose are accentuated on the palate, with a freshness, all in balance.

FOOD PAIRING

Tapas, Iberian ham croquettes

Marinated and grilled pork ribs

Roasted cauliflower with spices and burrata

Cheese: roasted brie, mushrooms and hazelnuts

NOTES

Guide Hachette des Vins 2026: 2 stars

Wine Spectator: 91 / 100

James Suckling: 92 / 100

