

VINTAGE 2018

Rewarded patience



HB

CHAMPAGNE

H.BLIN

DEPUIS 1947

PRESENTATION

The Vintage 2018 is the expression of an exceptional year where the patience of our cellar master was rewarded at each stage of production with a higher quality wine. This cuvée is distinguished by its aromatic complexity and its balance between Meunier and Chardonnay.

ELABORATION

The Blend : 50% Meunier
50% Chardonnay
Terroir : Vincelles
and villages around (5 km)
Dosage : 7 g/L (BRUT)
Ageing : 8 years

Balanced and elegant

SENSORIAL

To the eye: Straw yellow, fine bubbles.

On the nose: White fruits (pear, apple and white peach).

Light notes of honey.

In the mouth: Complex with elegance and finesse, this wine is linear with a beautiful persistent length accentuated by citrus notes.

WINE PAIRING

Gratiné of scallops and crayfish

Grilled pork pluma, cauliflower mousseline

Cheese: Comté matured for 18 months

Apple crumble

