BLANC DE NOIRS 2018

Sublime Terroir



CHAMPAGNE
H.BLIN
DEPUIS 1947

PRESENTATION

The Blanc de Noirs 2018 is made from selected plots of our vineyard, the oldest of which date back to 1910. The wine expresses the soul of the Vincelles terroir. This vintage cuvée, 100% Meunier, reveals the aromatic richness of our land.

ELABORATION

The Blend: 100% Meunier
Terroir: Vincelles, plot selection of old vines
Dosage: 2.5 g/L (EXTRA-BRUT)
Ageing: 8 years without malolactic fermentation

Purity and authenticity

SENSORIAL

To the eye: Golden and luminous colour. Very fine bubbles.
On the nose: The first nose tends towards aromas of yellow fruits (apricot, peach) and dried fruits.
In the mouth: Fruity and fresh, with notes of lightly stewed fruits, roasted dried fruits and toasted notes. A very precise and well-balanced wine, highly complex, with a beautiful length highlighted by notes of redcurrant and pink grapefruit.



FOOD PAIRING

Tuna tataki with sesame
Seared octopus
Veal tournedos with porcini mushrooms
Aged Comté cheese