Champagne H. Blin

VINTAGE



Intense straw yellow with shades of amber. Aromas of grass, meadow flowers and fresh berries. Lovely palate of figs and ginger bread with honeyed notes.

Color: Sparkling white

Grapes: 50% Pinot Meunier, 50%

Chardonnay

Soil: Clay and limestone

Age of Vines: 40-50 Years Old

Altitude: 60 m Yield: 60 hl/ha

Farming practices: organic

Fermentation: in stainless steel

Aging: minimum of 8 years on the lees, disgorged 6 months prior to release

Dosage: 7 g/l

Production: 3,000 bottles per year

