Champagne H. Blin

'QUINTESSENCE' MEUNIER BLANC DE NOIRS



Bright yellow with fine bubbles. White stone fruit and some tropical aromas of pineapple and passion fruit on the nose. Fresh but well-rounded on the palate with flavors of toasted brioche and dried fruit.

Color: Sparkling white

Grapes: 100% Pinot Meunier

Soil: Clay

Altitude: 60 m

Age of Vines: 40 Years Old

Yield: 60 hl/ha

Farming practices: organic

Fermentation: in stainless steel

Aging: minimum of 5 years on the lees

Production: 4,800 bottles per year

