CHAMPAGNE H.BLIN

CHAMPAGNE BRUT



Golden straw color with fine but persistent bubbles. Lively and expressive on the nose with notes of citrus and buttered bread. Elegant and clean palate with flavors of ripe green apple and brioche.

Color: Sparkling white

Grapes: 80% Pinot Meunier, 20% Chardonnay

Soil: Clay and limestone

Age of Vines: 40 Years Old

Altitude: 60 m above sea level

Aspect: South
Yield: 60 hl/ha

Fermentation: in stainless steel

Aging: minimum of 3 years on the lees

Dosage: 8 g/l

Production: 120,000 bottles per year

Organically Produced ©

Represented by Soilair Selection

Sevenfifty.com/ChampagneBrut