

# H Blin Blanc de Noirs Champagne

## COUNTRY

France

## REGION

Champagne

## PRODUCER

H.Blin Champagne

## ABV

12.5

## GRAPE VARIETY

Pinot Meunier

## TASTING NOTE

The Blanc de Noirs (100% Pinot Meunier) is heady with apple and pear aromas, which are balanced on the palate with strong overtones of soft brioche. Delicious with a creamy chicken stew, yet surprisingly appropriate to crème brûlée.

## PRODUCER INFORMATION

This award-winning Grower Champagne is based in Vincelles in the Marne Valley where Pinot Meunier is king. The vineyards produce young, round and mellow wines full of fruity aromas. Blin is a 12th generation Champagne producer which started when Henri Blin, a renowned Champagne producer from an ancient vine growing family, decided to join forces with 28 enterprising owner-growers to apply his innovative ideas even further.

## VINEYARD INFORMATION

The terroir is farmed in a most sustainable manner, preventing the use of chemicals and maintaining the soil by ploughing and planting grass which also limits the loss of energy, fuels and water.

## AWARDS

Silver Medal - International Wine Challenge 2015

93 points - Wine & Spirits

## FOOD MATCH

An excellent aperitif. Fresh seafood such as lobster, king prawns or langoustines. Scallop with curry sauce, or grilled salmon.

