

Our partner:



Champagne H.BLIN

AOC Champagne, Vallée de la Marne
Coopérative de Manipulation (CM)

Wine Spectator



Located in the heart of the Marne Valley since 1947, H.BLIN Champagne is renowned for its identity cuvées, particularly around the emblematic grape variety of its terroir, the Meunier.



Winery overview:

Henry BLIN, along with most of the producers in Vincelles, comes from a long line of vintners stretching back to the 17th century - but it was Henri BLIN who united 29 growers and vintners in Vincelles in 1947 to found Champagne H.BLIN (the H is for Henri).

Today, Champagne H.BLIN and our 120 vintners tend 118 hectares of vines, predominantly Meunier (70%), but also Chardonnay (16%) and Pinot Noir (14%). H.BLIN and our vintners are driven by a few core values: passion, love for the vine and grape, a commitment to quality and respect for the earth.



Champagne

Champagne H.BLIN
Brut – Tradition



Grape Varieties:
70% pinot Meunier, 20% Chardonnay, 10% pinot noir

Tasting
Visual : Golden dress. Fine effervescence.
Nose: A first nose that tends towards notes of yellow fruits: peach, apricot.
Taste: Gourmand, we find the aromas present on the nose with a freshness, all in balance.

Analyses
Alcohol : 12,5°
Dosage: 7g/l

Wine Spectator

Champagne H.BLIN
Brut – Blanc de blancs



Grape Variety:
100% Chardonnay

Tasting
Visual : Pale yellow dress. Fine bubbles.
Nose: It expresses exotic notes of lychee and pineapple.
Palate: The attack is frank and greedy. Aromas of fruit compote and notes of citrus. Nice length.

Analyse
Alcohol : 12,5°
Dosage: 7g/l

Champagne H.BLIN
Brut– Blanc de noirs



Grape Variety:
100% pinot Meunier

Tasting
Visual : Pale gold colour, fine bubbles.
Nose: Floral with aromas and nuances of fresh butter.
Taste: Dominant notes of apple, pear and brioche. Bright and fresh finish.

Analyse
Alcohol : 12,5°
Dosage: 4g/

Champagne H.BLIN
Brut – Millésimé



Grape Varieties:
50% Chardonnay, 50% pinot Meunier

Tasting
Visual : Gold straw.
Nose: Fruit compote, brioche, notes of honey and quince.
Taste: Complex with a balanced roundness. Beautiful length underlined by aromas of figs and raisins.

Analyse
Alcohol : 12,5°
Dosage: 7g/l

Champagne H.BLIN
Brut – Rosé



Grape Varieties:
60% pinot noir, 20 % Chardonnay, 10% pinot Meunier and 10% red champagne

Tasting
Visual : Harmonious pink dress.
Nose: It reveals a freshness associated with aromas of wood strawberries.
Taste: A fleshy mouth with small notes of black and red fruits. A nice finish with some tension.

Analyse
Alcohol : 12,5°
Dosage: 7g/l

Wine Spectator

Champagne H.BLIN
½ sec



Grape Varieties:
80% pinot Meunier, 20% Chardonnay

Tasting
Visual : Intense yellow.
Nose: It expresses itself immediately in a register of ripe and concentrated yellow fruits
Taste: Aroma of marmalade and honey. Nice length and fresh finish.

Analyse
Alcohol : 12,5°
Dosage: 39g/l

Champagne H.BLIN
Blanc de noirs Brut – Millésimé



Grape Variety:
100 % pinot Meunier

Tasting
Visual : Golden and bright dress.
Very fine bubbles.
Nose: A first nose that tends towards aromas of white fruits (peach) or even exotic (pineapple).
Taste: Fruity and fresh with notes of dried fruit paste, toasted and brioche. Very straight and balanced wine but also very complex.

Analyse
Alcohol : 12,5°
Dosage: 2,5g/l

Wine Spectator