

Our partner:



Champagne HARLIN

AOC Champagne, Vallée de la Marne

Récoltant Manipulateur (RM)



Descendant of winegrowers, Guy Harlin planted his first vineyard in 1969 and extended his vineyard to Épernay and the Marne valley.



Winery overview:

Family estate for 3 generations, the vineyard is 9 hectares located in the Marne Valley.

Winegrowers in champagne near Épernay for several generations, they are committed to using sustainable viticulture with respect for biodiversity, to preserve the soils, the vineyard and the quality of their cuvées.

Their know-how and rigor have earned them two environmental certifications (Sustainable Viticulture in Champagne and High Environmental Value) and numerous awards for champagnes.



Champagne HARLIN
Brut - Tradition



Grape Varieties:
80 % Meunier, 10 % Pinot noir and 10 % Chardonnay

Tasting
Nose: expressive, predominantly floral (honeysuckle), slightly brioche with notes of peach and apricot.
Palate: harmonious combined with a pleasant liveliness. Fleshy and pulpy fruit, refreshed by an orange acidity.
Tasting: Aperitifs: cheeses and aperitif cakes. Dishes: white meat and seafood.

Analyses
Alcohol : 12,5°
Dosage: 6g/l



Champagne HARLIN
Extra brut – Gouttes d’or

Grape Varieties:
55 % Chardonnay, 35% pinot noir, 10% pinot Meunier

Tasting
Nose: Iodine, candied lemon and acacia flowers
Palate: Supple and fresh, white fruits and citrus fruits, good length
Tasting: Appetizers: salmon, avocado and cheese. Dishes: oysters and fish.

Analyses
Alcohol : 12,5°
Dosage: 5g/l

Champagne HARLIN
Zero dosage – Pur Meunier



Grape Variety:
100% Pinot Meunier

Tasting
Nose: Delicate and seductive, combining a lightly toasted woodiness with iodized notes and relayed by scents of orange blossom, mandarin and pineapple.
Mouth: supple and fresh, with a creamy and melted effervescence. Its sandy-clay minerality gives it frankness and a fruity and sensual volume.
Tasting: Chickens, cheeses and seafood

Analyses
Alcohol : 12,5°
Dosage: 0g/l

Champagne HARLIN
Zero dosage – Cuvée Éphémère



Grape Variety:
100% Pinot Meunier 2019, and without sulfites.

Each year, you will find a different Éphémère Cuvée in limited quantities. They are the reflection of the terroir, of an inspiration for the harvest and above all of the desire to make you discover their know-how and their passion. They are happy to present their first natural wine in Meunier from the 2019 harvest. This cuvée aged in barrels, without sulphite, is the result of fermentation by yeasts naturally present in grape juice.

Analyses
Alcohol : 12,5°
Dosage: 0g/l

Champagne HARLIN
Extra brut – Passion millésimé



Grape Varieties:
50 % Pinot noir, 50% Chardonnay

Tasting
Nose: very expressive blending iodine, fruit (lemon, fresh almond) and floral (acacia, mimosa) notes.
Palate: the attack is supple and fresh, then the wine develops an intense pulpy fruity substance, underlined by a lemon acidity.
To be enjoyed with prawns, cheeses and fish

Analyses
Alcohol : 12,5°
Dosage: 5g/l



Champagne HARLIN
Brut – Gouttes d’or rosé

Grape Varieties:
40 % Pinot noir, 35% Chardonnay, 25% pinot Meunier

Tasting
Nose: very fine on raspberry, cherry, peppermint and blackcurrant.
Mouth: supple, round and fresh, on red fruits, refreshed by an acidity of raspberry and offering a nice finish of morello cherries.
all appetizers and desserts (cream cakes)

Analyses
Alcohol : 12,5°
Dosage: 6g/l

Champagne HARLIN
Brut – Grand cru



Grape Varieties:
75 % Pinot noir, 25% Chardonnay

Tasting
Nose: fruity (apricot, blackcurrant) and floral (honeysuckle, peony).
Mouth: luscious and fleshy, refreshed by lemony acidity and pink grapefruit.
Powerful and vinous finish.
To be enjoyed with red meat and poultry

Analyses
Alcohol : 12,5°
Dosage: 8g/l