

## - VINTAGE 2005 -

2\* Guide Hachette 2013

Bronze Medal Decanter



### VINEYARDS

Champagne H. Blin vineyards are located in and around the village of Vincelles, in the Marne Valley, and cover 130 hectares of Pinot Meunier, Chardonnay and Pinot Noir. Here the Pinot Meunier is king, giving a unique and surprising taste to the champagne with its subtle freshness and fruitiness. No grapes are purchased from other vineyards to keep total control of the product from vine to consumer.

### TECHNICAL DATA

**BLEND** 50% Pinot Meunier, 50% Chardonnay

**VINTAGE** 100% vintage 2005

**AGEING** Cellared in March 2006, left on the lees for minimum 5½ years

**DOSAGE** Brut, 9g of sugar per litre. Disgorged 3 months minimum before delivery

**ORIGIN** Marne Valley, Village of Vincelles

**ALCOHOL** 12.5%

**ACIDITY** 4.5g/l (expressed in H<sub>2</sub>SO<sub>4</sub>)

**EXPOSURE** South Exposure

**SOIL** Rich & fertile, siliceous or clayey siliceous soils with limestone

**CLIMATE** Mainly Oceanic but also continental

**VINES** 25-35 years old

**CULTURE** Ecological, respect of the soil, sustainable viticulture

### WINE-MAKING

Pneumatic pressure in the hours immediately following the picking.

Fermentation in temperature controlled stainless steel vats to preserve fruitiness and freshness.

Malolactif fermentation completed.

### TASTING NOTES

**Appearance** : Golden pale yellow with silver shades . White and fine mousse.

**Nose** : Elegant, candied dried fruits. Apricot jam with hazelnut and almond. Aromas of acacia honey.

**Palate** : Freshness. Predominant citrus flavours: first orange then grapefruit with a finale of dried fruits.

**Food Pairing** : Deluxe aperitif. A poultry with apricots and almonds. A seafood platter.

**Service** : Best served between 8-10° C.