

MAXIME BLIN
CHAMPAGNE

*Cuvée Onirique
Extra-Brut*





*B*lend:

90% Pinot Noir and 10% Chardonnay (4 g/l de sugar).

Tasting:

Appearance: this champagne has a beautiful golden yellow colour and fine bubbles.

Nose: its bouquet expresses the highly seductive aromas of fresh fruit and freshly-cut flowers.

Mouth: its mouth reveals strong, full-bodied and fruity flavours and great harmony. Simple, candid, lively and light, with a fantastic length in the mouth.



Wine and Food Pairing:

The perfect host at an aperitif and a wonderful companion for white fish.

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11 Rue Point du Jour • 51140 TRIGNY • FRANCE
Tél. 00 33 (0)3 26 03 10 97 • Fax : 00 33 (0)3 26 03 19 63
www.champagne-blin-et-fils.fr • maxime.blin@champagne-blin-et-fils.fr