

MAXIME BLIN
CHAMPAGNE

Cuvée l'Authentique





Fourth generation in a long line of wine growers, Maxime Blin, young viticulturist who loves the land and the wine, vinifies his champagne on the family estate, on a terroir of 30 acres in Trigny, in the heart of the Massif of Saint-Thierry. Passionately dedicated to the vineyard, he grows the three Champagne grape varieties, Pinot Noir, Pinot Meunier and Chardonnay, on vines which have an average age of 20 years. Maxime Blin elaborates each of his champagne wines on the estate, subtly combining ancestral techniques with the most up-to-date technologies, while respecting family savoir-faire and the Champagne tradition.

The Cuvée l'Authentique, made from a rosé de saignée vinification.

Cuvée Confidentielle, produced from 100% Pinot Noir grapes hand-selected at harvest-time from among the finest crop.



It has a deep shade, the colour of old bricks and raspberries. This vintage has a discreet bouquet at first and then develops its raspberry aroma, followed by cherry, all the while expressing its floral notes of violet and rose. The immediate sensation in the mouth recalls the aroma of the bouquet. The finish develops, bringing us notes of candied cherry. The Cuvée l'Authentique should be savoured amongst connoisseurs during a confidential aperitif, preferably at a temperature of 10 – 12 degrees.

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