



CHAMPAGNE
MAXIME BLIN
DOMAINE FONDÉ EN 1947
À TRIGNY

«LES FONDAMENTALES» RANGE

ÉVANESCENCE
ROSÉ



DASAGE
BRUT, 7 gr/l

So, for this cuvée, the aim has always been clear: to highlight Pinot Noir, and only Pinot Noir. We have gourmet, fruity, powerful Pinot Noir. We wanted a rosé that would really allow them to express themselves.

In terms of taste, It is a wine of pleasure. A wine for sharing, easy to combine. It is perfect for an aperitif, or a dessert.

TERROIR

100% Trigny — Sandy soil and clay limestone soil – south south-east exposure

VITICULTURE

Plowed soil
Certified in organic agriculture since 2021
Respect for life and natural cycles

WINEMAKING

Pressoir Coquard automatique à plateau incliné
Malolactic fermentation done
Winemaking in temperature controlled stainless steel tank

BOTTLING

2018

GAPE VARIETY

100 % Pinot noir

AG BLENDING

70 % vendange 2017 / 30 % de vins de réserve
15 à 18 % de vin rouge (parcelle Les Châtillons)

BOTTLE AGING

36 mois

DISPONIBILITÉ

1/2 BOTTLE, BOTTLE ET MAGNUM



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CHAMPAGNE
DE VIGNERONS

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION