



CHAMPAGNE
MAXIME BLIN
DOMAINE FONDE EN 1947
À TRIGNY

«LES FONDAMENTALES» RANGE

NOS MOMENTS
CARTE BLANCHE



DASAGE
EXTRA-BRUT, 4 gr/l

This Cuvée is intimately linked to the history of our estate. At the end of the war, my grandfather returned to Trigny and founded the Domaine.

At that time, Meunier was the main varietal that was used. The cuvée for every moment, it combines lightness, white fruit, and gourmet pleasure. To be drunk as an aperitif or with white meats.

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

2019

GAPE VARIETY

80 % Meunier
20 % Pinot noir

AG BLENDING

70 % vendange 2018
30 % de vins de réserve

BOTTLE AGING

36 mois

DISPONIBILITÉ

1/2 BOTTLE – BOTTLE – MAGNUM – JÉROBOAM



11 Rue du Point du Jour, 51140 Trigny
+33 (0)3 26 03 10 97 • contact@maximeblin.com
www.champagne-maxime-blin.com



CHAMPAGNE
DE VIGNERONS

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