



CHAMPAGNE  
**MAXIME BLIN**  
DOMAINE FONDE EN 1947  
A TRIGNY

«LES FONDAMENTALES» RANGE

SON NATUREL  
**OPTIMISTE**



**DASAGE**

EXTRA-BRUT, 4 gr/l

This time, Pinot Noir is in the spotlight. My grandfather Robert chose to plant Pinot Noir because he loved this grape variety, then Chardonnay when we had the opportunity to renew part of our vineyard.

He was a visionary because at the time, that was not really done. We are a Meunier terroir here.

**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**

90 % Pinot noir  
10 % Chardonnay

**AG BLENDING**

70 % vendange 2018  
30 % de vins de réserve

**BOTTLE AGING**

36 mois

**DISPONIBILITÉ**

BOTTLE



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**CHAMPAGNE**  
DE VIGNERONS

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