



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

«LES FONDAMENTALES» RANGE

**VARIATION**  
EN SI BAROQUE



**DASAGE**  
SEC, 20 gr/l

Here, we take the same base as *Nos moments carte blanche*, but we add sugar, to obtain a full and complete and assumed delicacy!

*«Our advice for this cuvée? Enjoy it!»*

We wanted lightness! This cuvée is great, for example, to drink shaken or in a cocktail. The idea is really to dare, with a sweet, suave wine.

**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**

BOTTLE



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**CHAMPAGNE**  
DE VIGNERONS

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