

# MAISON HUIBAN

*Champagnes Auguste Huiban & Paul Augustin*



## *Blanc de Noirs Extra Brut*

### *Varietal*

100% Pinot Meunier

### *Description*

Made from Maison Huiban's Pinot Meunier grapes, this brut reveals a certain delicacy in its red fruit aromas. Supple on the palate, fruity, full-bodied and fresh, it finishes on a lively lemony note.

### *Pairing suggestions*

A champagne for all occasions, fruity and balanced, which can be enjoyed as an aperitif or during a meal to accompany fish and meat. Equally, it pairs elegantly with fruit or chocolate-based desserts.

### *Awards*

Double Gold Medal and 90pts at the Concours Gilbert & Gaillard 2023

### *Technical characteristics*

Dosage - 2 g/L

Cellar-aged for - 3 years

Rest after disgorging - 6 months



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