



*Champagne*  
**LA MAISON HUIBAN**  
*Auguste Huiban & Paul Augustin*



## BLANC DE NOIRS

Fruity, balanced

### VARIETAL:

Pinot Meunier 100%

### DESCRIPTION:

From the Pinots Meuniers of the Maison Huiban, this brut reveals a certain delicacy in its scents of red fruits. Supple on the attack, fruity, ample and fresh, it finishes on a tonic lemony note.

### SUGGESTION TASTING:

A Champagne of all occasions, fruity and balanced that can be enjoyed during an aperitif, or during a meal to accompany fish and meat. He can also follow you at the end of the meal on desserts made of chocolate or fruit.

### DISTINCTIONS:

- Bronze Medal Bettane & Desseauve 2023
- A star at Guide Hachette des Vins 2016 and 2021
- Silver Medal at the Concours des Féminales 2016

## TECHNICAL CHARACTERISTICS

Dosage

6

gramme per litre

Cellar aging

3

years

Rest after disgorgement

6

months

Availabilities: Bottle - Half bottle - Magnum - Jeroboam - Mathusalem