

TASTING BOOK

CHAMPAGNE

Belin



BELIN'S DNA

Valley of the Marne River

Essômes sur Marne and Château-Thierry

Winemaker since 1997

5th generation

8 hectares spread over 17 vine plots

Vineyard: 10% Pinot Noir, 30% Chardonnay, 60% Meunier

EAST SOUTH EAST and SOUTH FACING exposure

Silty clay soils, clay-limestone, and sandy soils

Vines 4 to 60 years of age

Integrated wine-cultivation

In rotation sodding soil tillage

The winemaking is made in

temperature-controlled vats and in oak barrels

Winemaking plot by plot and by type of soil

The wine goes through a malolactic fermentation,
except for the Belle de Saignée (Rosé de Saignée)

No filtration

No chilling, only wine clarifying as soon as the MLF
(malolactic fermentation) is conducted

2-to-7-year-ageing on racks after bottling,
depending on the wine batches.

Production 40 000 bottles per year

MEUNIER EXPERTISE

Olivier, who is an oenologist by trade, and Katty are both immersed in growing the "Meunier", this typical and unpredictable grape variety of the Marne river Valley. They treasure their old vineyards that express so well the personality and the earthy touch of their 17 plots. They look after them with regular hoeing and a natural green cover.

Vineyard zoning

The harvest and the grapes pressing are mastered while respecting each kind of soil: clay, tuff, sand, and silt. The complexity of each Champagne blend shows this variety.

In the cellar, the champagne batches come mainly from "Meunier". The wine making process takes place in small stainless steel vats with temperature control and also in barrels.

Signature blends

Katty and Olivier produce six original batches, including "Bel Instant" (90 % Meunier), "Bleu Chic" (Meunier highlighted by Chardonnay), "Clair Obscur" (perfect harmony between Pinot and Meunier sublimated thanks to a wine-making process in barrels) and "Belle de Saignée" (100 % Meunier from a 60 year-old sand plot).





BEL INSTANT

Everyone's friends, faithful and generous

The cuvée BEL INSTANT captures
The essence of Champagne Belin,
The uniqueness of its soils, its philosophy,
Its sense of family belonging, and sharing.
Lovely moments ahead !



Quality : Brut

Blending :

90 % Meunier, 5 % Pinot Noir, 5 % Chardonnay

Packaging: Carton de 6 bouteilles

Colour :

Satin-like, light straw golden colour with honey yellow hints, delicate bubbles, and strong tears.

Nose :

Candied peach, dates, bitter orange, acacia honey, honeysuckle, butter, roasted pineapple, candied strawberry, caramelised apple pie, iodine, resinous tree, nutmeg, quince, and chestnut.

Palate :

The attack is supple and fresh, the effervescence is creamy and melting. The body is fruity and fleshy, enhanced by an acidity of pineapple and apple. The dosage enables you to appreciate a deep freshness and to prolong the feeling of savouring and pleasure. The blended and salty finish is enhanced by notes of iodine and candied fruit.

Your notes :



LUNE DE MIEL

The beautiful gourmet

As its name suggests,
LUNE DE MIEL is a concentrate
Of sweetness, both in its intent
And in its delicate taste !



Qualité : Semi-dry

Blending :

90 % Meunier, 5 % Pinot Noir, 5 % Chardonnay

Packaging: 6 bottles boxes

Colour:

Pale yellow golden colour with straw yellow hints and pale green highlights, delicate bubbles, and delicate tears.

Nose:

Caramelised apple pie, marmalade, apple, candied lemon, crushed pear, marzipan, iodine, creamy scent, sweet almond, grilled hazelnut, pineapple, strawberry, chocolate.

Palate:

The attack is fresh and supple, with a creamy and melting effervescence. The body is fruity and pulpy, and enhanced by a lemony acidity. The sandy-clay mineral touch brings a long-lasting sensation to the palate with a fruity roundness. The balance of sugars and acidity provides a fresh finish with iodine and lemon notes, and candied fruit nuances.

Your notes :



BLEU CHIC

Meunier offers his heart to chardonnay

The cuvée BLEU CHIC has mineral, spicy, and fruity notes, Which comes from an expert oenology. Olivier Belin's first creation Plays with Meunier to magnify Chardonnay.

Quality : Brut

Blending :

50 % Meunier, 45 % Chardonnay, 5 % Pinot Noir

Packaging: 6 bottles boxes, 6 half-bottles,
1 magnum, 1 jéroboam

Colour :

Pale straw with shades of gold and pale yellow. Fresh and nuanced impression.

Nose :

Freshly baked bread, apple, crushed pear, apricot, peach, quince, star anise, candied lemon, yellow grapefruit zests, blueberry, strawberry, blood orange, hawthorn, brioche.

Palate:

The attack is supple and fresh, its effervescence is creamy and melting. The body is fruity and pulpy, with hints of white fruit seeds, enhanced by a lemony and apricot acidity. The sandy-clay mineral touch brings a certain suppleness and soaring freshness. The finish has notes of saline and iodine and turns out to be tender with a slight aroma of grapefruit and peppermint.

Your notes :



ROSE DES FABLES

A wave of colourful feeling

The cuvée Rose des Fables tells
With great passion the marriage of colours
And aromas, while keeping good length
And elegance.

A beautiful alchemy to taste !



Quality : Brut

Blending :

60 % Meunier (dont 16% vin rouge), 40 % Chardonnay

Packaging : 6 bottles boxes

Colour :

Raspberry colour with salmon pink hints, delicate bubbles and lasting tears.

Nose :

Strawberry, cherry, raspberry, blueberry, blood orange, wild peach, grapefruit, fresh rose, pepper, pineapple, creamy fragrance.

Palate :

The attack is supple and fresh with a creamy and melting effervescence. The fruity note is pulpy and enhanced by an acidity of grapefruit. The claylimestone mineral touch brings full body, crispness, elegance, and lengthen to the palate. This blend is balanced by a soaring freshness with a blended finish, spiced up with grapefruit and peppermint.

Your notes :



CLAIR OBSCUR

The strong character of a
«Blanc de Noir »

« Meunier highlights Pinot Noir » This is the motto of the cuvée CLAIR OBSCUR which combines Softness and strength, for connoisseurs.



Quality : Brut

Blending :

60 % Meunier, 40 % Pinot Noir, Vinified in oak barrels

Packaging : 6 bottles boxes

Colour :

Rather fluid aspect, straw yellow golden colour with straw yellow hints, delicate bubbles and delicate tears. Fresh and rich impression.

Nose :

Honey, damson plum, pepper, grapefruit, apricot, liquorice, honeysuckle, frangipani almond, sweet spices, milk fudge, candied pineapple, Mirabelle yellow plum, vanilla note.

Palate :

The attack is supple and fresh with a creamy and melting effervescence. The body is fruity, pulpy, enhanced by an acidity of apple. The clay-limestone mineral touch gives roundness and salinity, well blended with a barrel coating note that brings patina and consistency. The good balance between sugar, acidity, and body provides a soaring, savoury and saline finish on the palate, leaving a lasting, condensed, and spicy freshness feeling.

Your notes :

MILLÉSIME BRUT 2012

Quintessence of a year

The 2012 Brut Vintage Is a wonderful gift
which combines freshness and
voluptuousness.
A delicate pleasure to share.



Quality : Brut

Blending :

45 % Meunier, 35 % Chardonnay, 20 % Pinot Noir

Packaging : 6 bottles boxes

Colour :

Rather fluid aspect, straw yellow golden colour with straw yellow hints, delicate bubbles, and delicate tears. Rich and fresh impression.

Nose :

Honey, damson plum, pepper, grapefruit, apricot, liquorice, honeysuckle, frangipani almond, sweet spices, fudge, candied pineapple, Mirabelle yellow plum, vanilla note.

Palate :

The attack is supple and fresh with a creamy and melting effervescence. The body is fruity and pulpy, enhanced by a slight acidity of apple. The claylimestone mineral touch gives roundness and salinity, well blended with a barrel coating note, which brings patina and consistency. The good balance between sugar, acidity, and body provides a soaring, savoury and saline finish on the palate, leaving a lasting, condensed, and spicy freshness feeling.

Your notes :

MILLÉSIME EXTRA-BRUT 2012

Clearly a demanding Champagne

This 2011 extra-brut vintage Humble and intimate cuvée Will unveil The uniqueness and strength of a great wine To the most demanding of palates.



Quality : Extra-Brut

Blending :

45 % Meunier, 35 % Chardonnay, 20 % Pinot Noir

Packaging : 6 bottles boxes

Colour :

Golden yellow colour with silver straw yellow hints, delicate bubbles and delicate tears, satin-like and quite dense aspect.

Nose :

Peach, caramelised apple pie, Morello cherry, brioche, raspberry, grapefruit, rose, marmalade, roasted pineapple, mango, sweet william, almond, candied lemon, liquorice, greengage plum.

Palate :

The attack is supple and fresh with a creamy and melting effervescence. The body evolves in fruity, pulpy, and round notes, enhanced by an acidity of grapefruit and candied lemon. The clay-limestone mineral touch brings the wine full-body, chewiness, and salinity. The Champagne leaves a delicious, iodine, and savoury flavour, in an accessible, long-lasting, and full finish.

Your notes :





BELLE DE SAIGNÉE

The bold freedom of flavours

One plot: "Les Petites Grèves" and only one grape variety: Meunier for A unique and appealing BELLE DE SAIGNÉE.

As delightful as a crisp bunch of freshly picked grapes.

Quality : Brut

Blending :

100 % Meunier

Packaging : 1 bottle case

Colour :

Luminous and deep, cherry red colour with ruby hints. Delicate bubbles, delicate tears and fresh impression.

Nose :

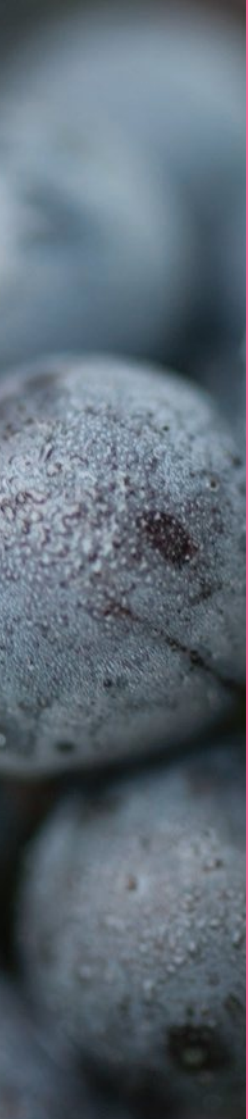
A savoury first nose with red berries, fig, pepper, rose wood, and humus scents evolves towards rose, peony, violet, almond, and redcurrant fragrances.

Palate :

The attack is supple and fresh, and the effervescence is creamy. The body is fruity and pulpy. The mid-palate is orchestrated by a mineral touch which tempers the fruity notes. Cherry and strawberry tastes are back on the bursting finish.

Your notes :





LE RATAFIA CHAMPENOIS

Powerful sweetness for aperitif

This liqueur, created by Olivier Belin, comes from grape juice freshly pressed and blended with alcohol «fine champagne». Following a year of aging in oak barrels, the ratafia from the harvest is blended with the reserve ratafias.

Only a fraction will be bottled, the rest will continue its long aging cycle.



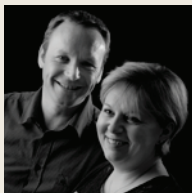
Quality : Liquor with 18 %vol

Blending: :

Meunier, Pinot Noir and Chardonnay, aging in oak barrels

Packaging: 1 bottle case

Your notes:



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Retrouvez-nous sur



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