

CHAMPAGNE JEAN HÛ

Arcanothèque - A.17

BLANC DE NOIRS - BRUT

A COLLECTION OF CHAMPAGNES WITH CHARACTER
EXTRACTED FROM THE HEART OF OUR TERROIR

VINIFICATION

Pinot Noir: 80 %
Meunier: 20 %
Blend: vintage 2017

Dosage: 3 g/liter
Limited edition: 950 bottles
Numbered bottles and boxes

AGEING

Aging on lees: 60 months (in bottle)
Aging potential: 2 years



"To reveal all the aromas of Jean Hû champagnes, we suggest you taste them in slender, moderately curved glasses. The ideal serving temperature is 8°C."

COLOR

Arcanothèque - A.17 has a very pale-yellow gold color adorned with pale lemon yellow reflections.

NOSE

The nose is bright and frank, reminiscent of tree frog, rose, eucalyptus, strawberry, cherry, peppermint, orange and blackberry. The first nose is completed by notes of blackcurrant, toasted almond, fresh grapes, plum and licorice.

PALATE

Rich and fresh on the palate, orchestrated by a dominant clay minerality that confers fruity volume, chewiness and patina. Contact with the palate develops a pulpy, coated texture. The finish is full and juicy, expressing the original character of our Marne Valley soils. An inspiring gastronomic message.

FOOD PAIRINGS

- Roasted filet of Saint-Pierre, slices of parsnip, Jerusalem artichokes and rutabagas, sweet spice sauce
- Poultry cannon in cabbage dress stuffed with foie gras and porcini mushrooms, risotto cake with parmesan cheese
- Duck fillet with roasted grapes and creamy rosemary polenta

AVAILABLE FORMATS

- Numbered bottle and box: 75 cl



CHAMPAGNE JEAN HÛ

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Domaine certified "High Environmental Value" and "Sustainable Viticulture in Champagne" since 2020.



EARL Jean Hû with a capital of 448 580 € - N° TVA: FR 035 1211 5668
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