

CHAMPAGNE JEAN HÛ

Didascalie BRUT

A FRUITY AND GOURMET CHAMPAGNE



VINIFICATION

Meunier: 55%
Chardonnay: 20%
Pinot Noir: 25%

Blend: vintage 2022
Reserve Wine: 20 %
Dosage: 6 g/liter

AGEING

Aging on lees: 36 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

Didascalie Brut has a clear, dense, very pale yellow-gold color with bright lemon-yellow highlights. The visual impression is of a fresh, nuanced Champagne.

NOSE

On the nose, **Didascalie Brut** evokes notes of candied lemon, hazelnut, honeysuckle, butter and pear. Let it air for a few minutes to discover notes of almond, quince, plum, apple, blackberry and cherry.

PALATE

Contact with the palate is supple and fresh, accompanied by a creamy, mellow effervescence. **Didascalie Brut** develops a pulpy, crisp, fruity texture, underpinned by lemony, zesty acidity. The mid-palate is orchestrated by a sandy-clay minerality that confers suppleness, chewiness and iodized salinity. The vinous power of our Champagne wine is tempered by the 6 g/l dosage that accompanies a zesty freshness. The finish is tender and accessible.

FOOD PAIRINGS

- One-sided tuna, spinach and parsnip purée fondue, red butter
- Kale stuffed with meat, rosemary and duck fat, cooked in vegetable broth
- Duck fillet with roasted grapes and creamy rosemary polenta

AVAILABLE FORMATS

- Bottle: 75 cl
- Half-bottle: 37,5 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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