

CHAMPAGNE JEAN HÛ

Didascalie DEMI-SEC

A SINGULAR CHAMPAGNE WHERE NATURAL
FRESHNESS DOMINATES



VINIFICATION

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

Blend: vintage 2022
Reserve wine: 20 %
Dosage: 32 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 Demi-Sec has a light lemon yellow color with pale yellow-green reflections.

NOSE

On the nose, **Didascalie Demi-sec** is subtle, evoking notes of lemon, verbena, apple, candied pear and white peach. The wine then develops fragrances of acacia honey, jasmine, glacial mint, dandelion, blackberry, plum, enhanced by a few notes of infusion.

PALATE

On the palate, **Didascalie Demi-sec** unfolds a luscious, mellow fruitiness supported by a lemony acidity. The mid-palate is juicy, with a fine balance between minty freshness and a well-integrated liqueur. The sweet, melt-in-the-mouth finish is marked by the persistent return of ice-cold mint, offering a striking moment of freshness.

FOOD PAIRINGS

- Seared scallops, leek fondue and gentian-infused cream
- Pike-perch fillet with white butter and leek flan
- Foie gras terrine with crispy tuile and textured apples

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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