

CHAMPAGNE JEAN HÛ

Didascalie EXTRA-BRUT

A FRUITY, MINERAL CHAMPAGNE
WITH FINE BALANCE



VINIFICATION

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

Blend: vintage 2022
Reserve wine: 20 %
Dosage: 3,5 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 Extra-Brut reveals a clear, flowing, pale yellow-gold color with lemon-yellow highlights.

NOSE

The first nose evokes notes of apple, cream, acacia flowers, peanut, marzipan almond, lemon. After a few minutes, the wine reveals notes of nougat, praline, butter, quince, fig, blackcurrant, plum, pomelo and cumin.

PALATE

The first contact on the palate is smooth and fresh. Didascalie Extra-Brut develops a pulpy and crunchy fruity substance, supported by an acidity of pomelo and fleshy fruits. The mid-palate is orchestrated by a sandy-clay minerality that gives suppleness and chewiness. The ensemble expresses a vinosity finely coated by fruity substance. The slender finish is airy and delivers a tasty dry substance.

FOOD PAIRINGS

- Two-salmon tartare with pomegranate and avocado
- Foie gras ravioli with cep mushrooms
- Turkey "sot l'y laisse" stew with saffron and paprika, tagliatelle
- Beef flank tartare with sweet potato fries

AVAILABLE FORMATS

- Bottle: 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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