

CHAMPAGNE JEAN HÛ

Pavane BRUT

A MATURE AND GOURMET WINE



VINIFICATION

Meunier: 60%
Chardonnay: 20%
Pinot Noir: 20%

Blend: vintage 2019
Reserve wine: 30 %
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

Pavane has a delicately tinted pale yellow gold color with deep yellow-green reflections.

NOSE

On the nose, Pavane reveals notes of hazelnut, lemon cream, almond and roasting. The wine opens up over the minutes offering notes of biscuit, blackberry, strawberry and Sichuan pepper.

PALATE

On the palate, a supple and fresh texture unfolds around a creamy and melted effervescence. Pavane exalts a pulpy fruity substance supported by a lemony acidity. The mid-palate is orchestrated by a sandy-clay minerality which gives suppleness, salinity and deliciousness. The addition of reserve wines brings a little aromatic evolution and patina. The melting finish is accessible and fruity, just enhanced by a few spicy accents.

FOOD PAIRING

- Turbot fillet, crushed celery and onion juice
- Roasted cod steak, candied lemon and fennel barigoule
- Chicken supremes, oven fries and candied lemon zest cream
- Fondue with Beaufort, Comté, and Emmental cheese

AVAILABLE FORMATS

- Bottle: 75 cl
- Magnum: 150 cl
- Jéroboam: 300 cl

CHAMPAGNE JEAN HÛ

29 rue d'Argentelle - 51700 Vincelles - France
Tél. : +33 (0)3 26 58 85 16 - Mob. : +33 (0)6 81 56 27 19
contact@champagnejeanhu.fr

www.champagnejeanhu.fr



@champagnehu



@champagnejeanhu



@louis-mouton

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
N° SIREN: 512 115 668 - RCS Reims 512 115 668