

# CHAMPAGNE JEAN HÛ

## Perles d'Argent EXTRA BRUT

A CHAMPAGNE OF CHARACTER  
WITH FRUITY RICHNESS



### ÉLABORATION

Chardonnay: 50%  
Pinot Noir: 50%  
Blend: vintage 2019

Reserve wine: 10 %  
Dosage: 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

**Perles d'Argent** reveals a luminous and fluid appearance, pale yellow gold in color with yellow-green reflections.

### NOSE

The bouquet is captivating. A first wave of aromas unfolds with notes of ginger, lime, peppermint, confectionery, peach and quince. The second nose takes place with fragrances of honeysuckle, black cherry, rose, wild strawberry, blackberry, almond and poppy against a background of humus accents.

### PALATE

Immediately, the ensemble expresses itself with harmony and deliciousness. **Perles d'Argent** reveals a luscious, fruity texture, accompanied by lemon and pink grapefruit acidity. **Perles d'Argent** delivers a melt-in-the-mouth finish.

### FOOD PAIRINGS

- Quinoa galette, smoked salmon and dill whipped cream
- Roasted filet of Saint-Pierre, apple purée Rattes with ginger and coriander
- Trunk-roasted squab with cranberry sauce
- Pork tenderloin, snow pea purée and Colonnata bacon

### 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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