

CHAMPAGNE JEAN HÛ



Perles d'Or VINTAGE 2016 BLANC DE BLANCS

A CHAMPAGNE WITH INFLUENCES
FROM TWO TERROIRS

VINIFICATION

Chardonnay: 100%
Dosage: 3 g/litre

Blend: vintage 2016

AGEING

Aging on lees: 8 years (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'Or 2016 Vintage boasts a deep lemon yellow hue with buttercup yellow glints in the glass.

NOSE

The opening bouquet is eloquent and sumptuous, evoking roast hazelnut, bitter almond, almond and coconut milk, acacia honey and confit lemon. Once exposed to the air, it takes on a more floral feel, suffused with fragrances of rose, jasmine and lily-of-the-valley, hand in hand with aromas of quince, white peach, brioche and herbal infusions.

PALATE

The first contact in the mouth is supple and fresh. Perles d'Or expresses a pulpy and crunchy fruity substance, highlighted by a fresh and tense lemony acidity. The mid-palate reveals a dual sandy and clayey mineral influence. The first gives frankness and salinity. The second is illustrated by aromas of flint. The ensemble merges to deliver a characterful, balanced and slender finish, with more earthy aromas reminiscent of clay and star anise.

FOOD PAIRINGS

- Fine de Claire oysters
- Carpaccio of scallops marinated with citrus fruits and very finely chopped chives
- Langoustines searched in shellfish butter, broth emulsified with green anise

AVAILABLE FORMATS

- Bottle: 75 cl

CHAMPAGNE JEAN HÛ

29 rue d'Argenteuil - 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