

CHAMPAGNE JEAN HÛ

Quadrille - Rosé BRUT

FRUITY ROSÉ CHAMPAGNE
WITH AN OCEAN TANG



VINIFICATION

Meunier: 70 %
Pinot Noir: 20 %
Chardonnay: 10 %

Blend: Vintage 2021
Reserve Wine: 20 %
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

Quadrille Rosé possesses a pale amber yellow hue with bright orange-yellow glints.

NOSE

The opening bouquet is rich, eloquent and concentrated, suggesting notes of pomelo, red current, peach kernel, orange marmalade and almond. Once exposed to the air, it shifts towards notes of candied plum, elder, amarena cherry, sea spray, tart apple, blackberry, wild strawberry, liquorice wheels and sweet spices.

PALATE

Quadrille Rosé develops a voluptuous, fruity, rounded body underpinned by the delicate acidity of pomelo. The mid-palate is fruity and heady, marked by a lean, well-honed structure that enhances the full-bodied and balanced finish. The tang of the ocean adds an elegant touch to luscious fruity depth rooted in the generous character of the vintage.

FOOD PAIRINGS

- Tapas with Parma ham, lardo di colonnata and guanciale.
- Shavings of partly aged mimolette cheese.

AVAILABLE FORMATS

- Bottle: 75 cl
- Half-bottle: 37,5 cl
- Magnum: 150 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
N° SIREN: 512 115 668 - RCS Reims 512 115 668

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