

# CHAMPAGNE JEAN HÛ

## Arcanothèque - A.18

VINTAGE 2018

BLANC DE NOIRS - BRUT

A COLLECTION OF CHAMPAGNES WITH CHARACTER  
EXTRACTED FROM THE HEART OF OUR TERROIR

### VINIFICATION

Meunier: 100 %

Blend: vintage 2018

Dosage: 3 g/liter

Limited edition: 698 bottles

Numbered bottles and boxes

### AGEING

Aging on lees: 48 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

Arcanothèque - A.18 has a luminous pale-yellow color with bright yellow highlights.

### NOSE

The first nose perfectly illustrates the expression of meunier sur sable, with aromatic notes of orange, orange blossom, clementine, fresh grapes and sea spray. As the minutes pass, the wine evolves towards notes of kumquat and coastal seawater.

### PALATE

Arcanothèque A.18 has a luscious, fruity texture underpinned by orange acidity of striking freshness. The mid-palate is fluid and saline, with a precise aromatic return to citrus zest. The juice is pure and clean, sapid and delicate, ready to shine through on a taut, supple, saline finish.

### FOOD PAIRINGS

- Marinated salmon, scallops or fine fish with a clementine juice reduction
- Fresh goat cheese

### AVAILABLE FORMATS

- Numbered bottle and box: 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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