



CHAMPAGNE
ANDRÉ HEUCQ
NATURE ● TERROIR

COTEAUX CHAMPENOIS

100 % Pinot Noir - 2016

VINEYARD

- Vineyard of the Vallée de la Marne : Olizy, parcelle les Tapeines
- Soils : limestone and clay (illite)
- Vine age : 36 years

VINIFICATION

- Blend grape variety : 100% Pinot Noir
- Blend of harvest : 2016
- Production (bottles) : 300
- Harvest : Manual stalking on vine
- Alcoholic fermentation : in oak barrels
- Vinification : in oak barrels
- Ageing in cellar : 24 months

Available in bottles (75 cl).

TASTING

- A red peony color with vermilion reflections, so everything is at the very beginning of its evolution.
- The nose oscillates between fruity, spicy, and vegetal. We first smell the scent of plum, pepper, blueberries. After the aeration we get richer notes but still oscillating between blackcurrant and blackcurrant bud, this time, over a kirsch background. The nose confirms the visual impression. This complexity will lead to an early evolution.
- The attack on the palate is supple, very pleasant, afterwards, the wine shows freshness. It seems intensified by superior quality tartness, which generates a rather fluid consistency. Sweet tannins will slightly structure the complete mixture.

The finish is quite long (6 seconds) and develops some chew on a limestone sensation.

It is a good purity coteau champenois and typical of its Champagne origins. Complex and prepared with controlled tannins, it does honor its name.

A Cuvée to serve at 16°C in a wine glass. At the table, it will be perfect on cold cuts such as ham from Reims, game pie, pie paté, as well as on goat cheese.



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