



CHAMPAGNE  
**ANDRÉ HEUCQ**  
NATURE ● TERROIR

## HÉRITAGE Blanc de Meunier

### VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles, Chatillon sur Marne, Serzy, Mareuil le port
- Soils : illite clay
- Vine age : 30 years

### VINIFICATION

- Blend grape variety : 100% Meunier
- Blend of harvest : 2012 et 2013
- Production (bottles) : 20 000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 48 months on lees
- Dosage : Extra Brut or Brut Nature

Available in bottles (75 cl).

### TASTING

- **The clear gold color** is presented with rapid and abundant effervescence. The visual presentation is rich and dynamic.
- **The nose** is gourmet and classic for the grape variety. We perceive the apple pippin, the fruits cooked on a light background of jasmine, then later bread and damson. It is an expressive nose, well developed and typical.
- **The attack on the palate** is round. Then the effervescency and consistency of the wine gives a petulant and winy expression. This then becomes warmer and more mineral. The combination goes discreetly with the cool wine and offers surplus of volume to the ensemble.

The finish is quite long (5 to 6 seconds), supple and marked by a frank and refreshing bitterness that signs the original terroir of the wine.

**It is a balanced, round, seductive wine that nonetheless affirms the identity of its grape variety and terroir.**

A Cuvée to be served between 8 and 10°C in a slender flute during aperitifs. It can be accompanied by savory salty appetizers or salty-sweets.



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