



CHAMPAGNE
ANDRÉ HEUCQ
NATURE ● TERROIR

HÉRITAGE

Rosé de Meunier - Phase I

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles parcelle le Bout de la Ville
- Soils : limestone and clay (illite)
- Vine age : 50 years

VINIFICATION

- Blend grape variety : 100% Meunier - rosé de saignée
- Blend of harvest : 2014
- Production (bottles) : 3 400
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : no
- Vinification : inox tank
- Ageing in cellar : 36 months on lees
- Dosage : Extra Brut

Available in bottles (75 cl).

TASTING

- The “raspberry juice” color is intense and brought to life by very fine effervescence that gives white and abundant foam on the surface. Amazing color contrast.
- The nose is very expressive and frank, crisp. We can obviously see the red fruits, but also the peony, licorice, and a certain vinosity that gives it intensity. It is both, a spring and intense nose.
- The attack on the palate is wide and opens a full and fleshy mouth, a vinous mouth, a mouth of wine. Then little by little the petulance of the effervescences and the biting of vivacity assert themselves to remind us that we are still in Champagne. Meanwhile, the combination plays a moderating role and gives the necessary temperance to smooth the complete set. So, the texture is thick, tight, and firm like a dense velvet and a tidal wave.

The finish is aromatic and very long (10 seconds). Warm, it ends its race on a “liquorice” note, a bit salty and bitter. It is a rosé Champagne of great character, resulting from a know-how mastered and accepted, which sublimates the grape variety.

A Cuvée to be served at 10°C in a wineglass to enjoy its generosity. At the table, you must try it with soft red meat (carpaccio, roast, or fillet of beef) or with a red fruit soup.



9, rue Eugène Moussé - 51700 Cuisles
Tél. 03 26 58 10 08
email : contact@champagne-heucq.com
www.champagne-heucq.com

