



CHAMPAGNE
ANDRÉ HEUCQ
NATURE ● TERROIR

HÉRITAGE

Rosé de Meunier - Phase 2

VINEYARD

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

VINIFICATION

- Blend grape variety : 70% Meunier from press extraction and 30% Chardonnay
- Blend of harvest : 2014
- Production (bottles) : 1 300
- 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 color is pink**, slightly purple, and dressed in very active bubbles. The presentation is appetizing.
- **The nose** shows personality. We perceive stone fruit notes like cherry and plum, scent of violets and strawberries. The expression denotes beautiful youth and real quality of harvest.
- **The attack in the mouth** is fresh, then the wine is put in place with lightness and flexibility. The effervescence and the combination give the pace of the tasting over a fluid and flexible structure. The texture can evoke the softness and warmth of the cotton.

The finish, very intense, resumes in firmness and lengthens for 7 to 8 seconds. It ends its race with a slight hint of bitterness.

Petulant, fruity, digestible, we are dealing with a sparkline wine.

A Cuvée to serve to 8°C in slender flute to enjoy its dynamism, dapper, and sparkling side.



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