



CHAMPAGNE
ANDRÉ HEUCQ
NATURE ● TERROIR

HOMMAGE PARCELLAIRE

La Sablonnière - Millésime 2013

VINEYARD

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

VINIFICATION

- Blend grape variety : 100% Pinot Noir
- Blend of harvest : 2013
- Production (bottles) : 700
- Alcoholic Fermentation : in oak barrels
- Malolactic Fermentation : no
- Vinification : in oak barrels
- Ageing in cellar : 36 months on lees - cork and staple
- Dosage : Brut Nature

Available in bottles (75 cl).

TASTING

- **The pale gold color** shows the potential of the Cuvée. The effervescence is slow, fine, and abundant, the foam is delicate and regular. The visual presentation shows that you must take your time.
- **The nose** is particularly surprising because it is both, rustic and exotic. You can see the green apple or the roots (celery), on an animal background, as well as kiwi, passion fruit or watermelon ...

This complexity signifies the personality of the wine at the same time as it seems to show the originality of the terroir.

• **The attack in the mouth** is dynamic, then the mouth is full, and rigorous. Sharp vivacity, rich, and of hard consistency, spicy and raging effervescence, tight tannins, make this wine a little monster of structure. The complete set generates a vigorous, sour, and tasty texture all at the same time.

The finish, long (8 to 9 seconds) and deep, prolongs the memory of the mouth by revealing a salty minerality and full of sap on a passion fruit background.

Such a personality ! This Champagne is a romantic one telling us its terroir with all the eloquence and accents of its origins.

A Cuvée to serve at 12°C in a wine glass. At the table, birds will be welcome (pheasants, partridges, pigeons for example), as well as pork and all cheeses pressed pasta (Tomme, Cantal, St Nectaire, Ossau-Iraty...).



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