



CHAMPAGNE  
**ANDRÉ HEUCQ**  
NATURE ● TERROIR

## HOMMAGE PARCELLAIRE

### Les Roches - Millésime 2013

#### VINEYARD

- Vineyard of the Vallée de la Marne : Jonquery, parcelle les Roches
- Soils : clay (illite)
- Vine age : 22 years

#### VINIFICATION

- Blend grape variety : 100% Meunier
- 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 slightly golden color is brought to life by beautiful effervescence and white foam.
- The nose shows a beginning of maturity and personality. We can see stone fruits such as Mirabelle or Reine Claude, notes of praline, and biscuit spoon on a very slightly aniseed background. Later, yellow peach and pastry notes start to show up.

There is an expression between the aromas of youth and aging in the cellar, and especially an original expression for the grape, as hidden behind its terroir.

- The attack on the palate is soft, then we find the sparkle of an airy texture, body fluid, and relaxed by sharp vivacity and an imperceptible combination. Here again the variety is unrecognizable.

The finish is sharp, pointed and long (5 to 6 seconds), but especially it expresses a lot of minerality. Slightly earthy, it offers a nice sourness and a salty note.

**This is a local Champagne, with a profile far removed from the usual grape varieties.**

A Cuvée to serve at 10°C in a curved flute to enjoy calmly its expression. At the table, it will benefit from the company of grilled fish, but also the ancient vegetables, roasted fowls of veal and Comté and Beaufort cheese.



9, rue Eugène Moussé - 51700 Cuisles  
Tél. 03 26 58 10 08  
email : [contact@champagne-heucq.com](mailto:contact@champagne-heucq.com)  
[www.champagne-heucq.com](http://www.champagne-heucq.com)

