



CHAMPAGNE
ANDRÉ HEUCQ
NATURE  TERROIR

HÉRITAGE

Assemblage

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles et Baslieux sous Chatillon
- Soils : limestone and clay (illite)
- Vine age : 30 years

VINIFICATION

- Blend grape variety : 40% Chardonnay, 30% Meunier and 30% Pinot Noir
- Blend of harvest : 2015-2016
- Production (bottles) : 10 000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation : in part
- Vinification : 30% in oak barrels and 70% in inox tank
- Ageing in cellar : 60 months on lees
- Dosage : Extra Brut or nature
- Soufre Total : 35 Mg/L

Available in half-bottles (37,5 cl) harvest 2017, bottles (75 cl), in magnum (150 cl) and jéroboam (300 cl) harvest 2006.

TASTING

The gold color is intense enough and brought to life from beautiful doubled effervescence of abundant foam. The nose describes candied fruit, bread, mead, then white pepper, and herbal tea after aeration. There is great complexity between the aromas of youth and cellar aging.

The attack on the palate is fresh, then the wine is intensified, voluminous, and balanced by pleasant sourness. In the second part of the mouth appears a slightly full-bodied character while the dosage is always held back. The high quality of the effervescence generates a creamy texture.

The finish is long (8 to 9 seconds) and complex (sourness, dosage, minerality). Tendered by the touch of sourness,

it also reveals a pleasant calcareous astringency.

A rich and complex wine, it is a beautiful blend of champagne that symbolizes the skills of the domain.

• A Cuvée to serve at 12°C, in a shaped flute to enjoy its complexity and rather at the table than at the time of the appetizer. Think of white meat and tender fish (for example) accompanied by a creamy sauce and hard cheeses.

