



CHAMPAGNE
ANDRÉ HEUCQ
NATURE  TERROIR

HÉRITAGE

Blanc de Meunier

Récolte 2016

VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles, Chatillon sur Marne, Serzy, Mareuil le port
- Soils : illite clay
- Vine age : 30 years

VINIFICATION

- Blend grape variety : 100% Meunier - 100% Cuvée
- Blend of harvest : 2016
- Production (bottles) : 8 000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 36 months on lees
- Dosage : Brut Nature
- Soufre Total : 25 Mg/L

TASTING

A nice gold champagne chose a beautiful effervescence with a delicate bubble.

We can smell pear, brioche, blond tobacco with a hint of cinnamon. With few minutes of aeration, we can smell going paste, toasted nuts, and iodine. The grape gives its expression with personality and complexity.

The mouth is firm, precise and tonic. Then, we discover a svelt and dynamic wine with freshness and melty texture. We cannot feel the dosage but we have a greasy and creamy character.

The finale is cool and long (8 seconds) with chalk, bitterness with pineapple and passion fruits.

It is a beautiful champagne with identity and frankness.

That's a perfect afterwork champagne, to pair with oysters or other shells or a matter parmesan.

