CHAMPAGNE
ANDRÉ HEUCQ
NATURE TERROIR

COTEAUX CHAMPENOIS

100 % Meunier - 2016

VINEYARD

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

VINIFICATION

- Blend grape variety : **100% Meunier**
- Blend of harvest : **2016**
- Production (bottles) : **600**
- Harvest : Manual **stalking on vine**
- Alcoholic fermentation : **in oak barrels**
- Vinification : **in oak barrels**
- Ageing in cellar : **24 months**

TASTING

- **The color** has a bright red tint, which shows the beautiful freshness of the wine.
- **The nose** is floral, very elegant, and embellished with notes of acidulous fruits like gooseberry and tangerine.

Aeration develops aromas of violet, peony, and ripe fruit. The expression is clear and precise.

- **The attack on the palate** is supple and we are struck by the delicacy of the texture. The consistency of this wine is particularly pleasant, silky, and fresh. This tactile feeling almost makes you forget the presence of very distinguished tannins. No heaviness or roughness disturbs the quality of the "touch of mouth".

The finish, tender and very long for a wine of this age (8 to 10 seconds) allows to perceive again the tartness quality of the wine.

This is an excellent interpretation of the meunier grape variety in red. Elegant wine, with a discreet, and delicate structure, it shows enormous potential.

A Cuvée to serve at 16°C in a wine glass. At the table, it will be perfect with red meat.

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9, rue Eugène Moussé - 51700 Cuisles
Tél. 03 26 58 10 08
email : contact@champagne-heucq.com
www.champagne-heucq.com

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