CHAMPAGNE
ANDRÉ HEUCQ
NATURE TERROIR

HOMMAGES PARCELLAIRES

Les Roches 2016

VIGNOBLE

• Vineyard of the Vallée de la Marne : Jonquery, parcelle les Roches
• Soil : argileux (illite)
• Age of the vineyard : 22 years

VINIFICATION

• Blend of grapes : 100% Meunier
• Blend of harvest: 2016
• Production (bottles) : 700
• Alcoolic fermentation : en fût
• Malo-lactic fermentation : yes
• Ageing : Oak Barrel
• Ageing on lies : 36 months
• Dosage : Brut nature
• Sulfites: inf 20 Mg/L

Available in bottles (75 cl) and magnum (150 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 dried herbs, and biscuit spoon on a very slightly verbena background. Later, safran and pepper notes start to show up.
There is an expression between the aromas of youth and ageing in the cellar, and especially an original expression for the grape, as hidden behind its terroir.
The attack on the palate is soft and large, 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 (10 seconds), but especially it expresses a lot of minerality. Slightly earthy, it offers a nice sourness and a salty note.
This is a terroir Champagne, with a profile far removed from the usual grape varieties.
A Cuvee to serve at 10 C in a curved flute to enjoy calmly its expression. At the table, it will benefit from old vegetables, roasted fowls of veal or beef and Comte and Beaufort cheese.

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