



CHAMPAGNE
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NATURE  TERROIR

Coteaux champenois Meunier 2016

VIGNOBLE

- Vinyard of Vallée de la Marne : Cuisles, parcelle le Bout de la Ville
- Soil : illite clay
- Age of vinyard: 50 years old

VINIFICATION

- Grape Blend variety : 100% Meunier
- Blend of harvest : 2016
- Production (bottles) : 600
- Alcoholic fermentation : Oak Barrel
- Ageing : 24 months in Oak barrels

TASTING

The wine displays a bright, vivid red hue that reflects its beautiful freshness.

The nose is floral, very elegant, enhanced by notes of tangy fruits such as redcurrant and blood orange. With aeration, aromas of violet, peony, and ripe fruit emerge. The expression is clean and precise.

The attack on the palate is supple, followed by an impressive finesse of texture. The body of this wine is particularly pleasant—silky and fresh. This tactile sensation almost makes one forget the presence of very distinguished tannins. No heaviness or roughness disrupts the quality of the wine's mouthfeel.

The finish, tender and remarkably long for a wine of this age (8 to 10 seconds), once again reveals the quality of its acidity.

This is an excellent interpretation of the Meunier grape in red. Elegant, with a discreet and delicate structure, it shows great potential.

Serve this cuvée at 16°C in a wine glass. At the table, it pairs perfectly with beef red meats.

