



CHAMPAGNE  
**ANDRÉ HEUCQ**  
NATURE  TERROIR

## HÉRITAGE

Blanc de Blancs - Bio



### VINEYARD

- Vineyard of the Vallée de la Marne : Cuisles,
- Soils : clay & chalk
- Vine age : 15 years

### VINIFICATION

- Blend grape variety : 100% chardonnay
- Blend of harvest : 100% 2018
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 48 months on lees
- Dosage : Extra Brut

Available in bottles (75 cl)

### TASTING

It has a pale yellow colour with green highlights and a lively effervescence. The visual presentation is very fresh and appetising.

The nose is lively and elegant, with hints of citrus fruit, white flowers and biscuit. More white fruit (apple, pear) and a hint of lactic acid appear on aeration.

The attack on the palate is clean and fairly lively. The palate is then taut with good acidity and a fluid consistency. The effervescence and acidity give the cuvée freshness and rhythm, while the dosage accompanies the wine and adds a gourmet note. Together, they create a rather firm, dynamic texture.

The finish is long (7 to 8 seconds), delicate and acidic (acid sugar).

This is an elegant, long, very aperitif wine, festive, thirst-quenching and representative of its grape variety. This cuvée should be served between 8 and 10°C in a slender flute as an aperitif.

It can be served with dry savoury biscuits, shavings of Parmesan cheese or semi-matured goat's cheese.

