



CHAMPAGNE
ANDRÉ HEUCQ
NATURE  TERROIR

HÉRITAGE

Blanc de Meunier-Bio



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 -
- Blend of harvest : 2019-2020
- Production (bottles) : 25 000
- Alcoholic Fermentation : in inox tank
- Malolactic Fermentation: yes
- Vinification : inox tank
- Ageing in cellar : 36 months on lees
- Dosage : Brut Nature

Available in bottles 75 cl or Magnum 150 cl

TASTING

Its light golden colour is accompanied by a rapid and abundant effervescence. The visual presentation is rich and dynamic.

The nose is greedy and lively. There are hints of reinette apples, fresh herbs, fresh butter, brioche, with a light background of jasmine and rhubarb. An expressive nose.

The attack on the palate is lively, with the effervescence and consistency of the wine giving a lively, rich and mineral expression.

The finish is long (7 seconds), supple and marked by a frank and refreshing bitterness that is a sign of the wine's terroir of origin.

This is a lively, mouth-watering wine that asserts the identity of its grape variety and terroir.

This cuvée should be served between 8 and 10°C in a slender flute as an aperitif. It can also be served with savoury appetisers and hard cheeses.

