



CHAMPAGNE
ANDRÉ HEUCQ
NATURE TERROIR

HÉRITAGE

Rosé de Meunier - Bio



VIGNOBLE

- Vineyard of the Marne Valley : Cuisles plot " le bout de la ville"
- Soil : Clay (illite)
- Ageing of vines : 50 Years old

VINIFICATION

- Grape variety blend: 100% Meunier - rosé macerated for 24 hours
- Vintage blend: 2020 - Indigenous yeasts - organic harvest - no sulfites added during vinification
- Number of bottles produced: 3200
- Alcoholic fermentation: Concrete egg - Clay 17HL
- Malolactic fermentation: yes
- Ageing: Concrete egg - Clay 17HL
- Cellar ageing: 36 months on lees
- Dosage: Brut Nature

Available in bottles (75 cl)



TASTING

The initial nose offers aromas of soft, tangy fruits (blackberry, raspberry, blood orange) and spices (liquorice, vanilla, pepper). It is a nose that evokes the scent of an orchard at the end of summer.

The attack on the palate is lively and fruity... with a certain fresh indulgence.

The finish is lively, long (8 seconds), and offers beautiful bitterness and velvety astringency. It ends on a fresh note. This rosé champagne belongs to the family of gastronomic champagnes. Expressive, generous and structured, it represents its grape variety with great personality.

Rosé de Meunier invites conviviality and discovery. Served between 10 and 12°C in a well-shaped flute, it pairs well with hazelnut or roasted almond gougères, Parma ham, roasted prawns, and pan-fried scallops.