

Champagne André Heucq

André Heucq and his daughter, Fanny, are the 3rd and 4th generation of this small *domaine* that was founded by its namesake in 1936.

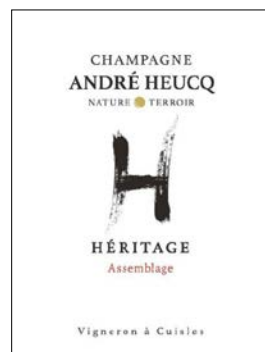
Heucq is a true Grower Champagne and family-run operation with Fanny supervising the winemaking and marketing while André focuses on the cellar and the 5.7 hectares of his biodynamically and organically farmed vineyards. As winemakers, André and Fanny Heucq define a style of Champagne that is fine, elegant, streamlined, and just as reflective of the terroir as it is of André's own reserved personality.



Champagne André Heucq centers on the Pinot Meunier grape. 80% of the vineyard is planted to the variety with the rest split equally between Chardonnay and Pinot Noir vines. This devotion is confirmed by Peter Liem's praise of the unique terroir in his book *Champagne*: "This is prime Meunier country, with vines growing on various clays, marls, and sands." More specifically, Heucq's terroir is defined by a layer of "green illite," a crystalline-mineral clay that is not found anywhere else in Champagne. The illite brings out the purity of the Meunier.

The family has embraced biodynamics since before the 1990s and continues to plough by horse, maintain natural ground cover, and stick to natural fertilizers and herbal tea treatments. The winery itself, perched at the north of the right-bank village of Cuisles, is self-sustaining and ECOCERT certified for producing its own electricity, recycling wastewater, and it is thermoregulated by a cooling Canadian well system. For the wines, oak is used to elevate the character of Pinot Meunier, sugar dosages are restrained to preserve the terroir, and sulfite levels stay between 15 and 20mg/L.

Assemblage Extra Brut



Varietal/Blend: 40% Chardonnay / 30% Meunier / 30% Pinot Noir ('13 and '14 vintages)

Farming Practices: certified organic in 2018

Soil: limestone and clay (Illite)

Year Vines Were Planted: ave 1990

Harvest Technique: by hand

Yeast: indigenous

Fermentation: stainless-steel tank

Malolactic: partial

Maturation: 30% in oak barrels / 70% in stainless steel / 60 months on lees

Sulfur: 15–20mg/L total

Dosage: 1.8g/L

Alcohol: 12.5%

Country: France

Region: Champagne

Subregion: Vallée de la Marne

Vineyard: Cuisles et Baslieux sous Chatillon

Production: 10,000 bottles

- Intense gold color, brought to life by a doubly effervescent perlage and mousse
- The nose presents candied fruits, bread, mead and later notes of white pepper and herbal tea
- The attack on the palate is fresh, intense and voluminous with a balance from the acidity. The mid-palate shows a slightly full-bodied character with the low dosage but there is also a creamy texture do to the effervescence. The finish is long and complex with the interplay between the fruit's natural acidity and the influence of the calcareous soil's astringency.

orders@tedwardwines.com

212-233-1504