

## Champagne André Heucq

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

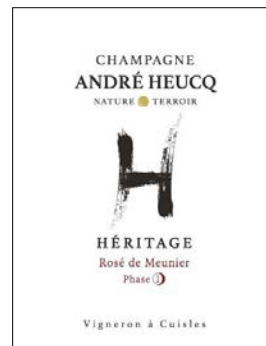
Heucq is a true Grower Champagne and family-run operation with Fanny supervising the winemaking and marketing while André focuses on the cellar and the 5.7 hectares of his biodynamically and organically farmed vineyards. As winemakers, André and Fanny Heucq define a style of Champagne that is fine, elegant, 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.

## Rosé de Meunier "Phase 1"



**Varietal/Blend:** 100% Meunier (massale selection / 2014 vintage)

**Farming Practices:** certified organic in 2018

**Soil:** limestone and clay (Illite)

**Year Vines Were Planted:** 1970's

**Harvest Technique:** by hand

**Yeast:** indigenous

**Fermentation:** fully destemmed / 20 hours of skin contact with free-run juice / fermentation in stainless-steel tank

**Malolactic:** none

**Maturation:** 36 months on lees

**Sulfur:** 15–20mg/L total

**Dosage:** 1.8g/L (Extra Brut)

**Alcohol:** 12.5%

**Country:** France

**Region:** Champagne

**Subregion:** Vallée de la Marne

**Vineyard:** Cuisles parcelle le Bout de la Ville

**Production:** 3,400 bottles

- Intense raspberry color with a fine, effervescent mousse that shows white
- The nose is very expressive and crisp. The red fruits are dominant with subtle notes of peony and licorice.
- The attack on the palate is wide, and becomes more expressive across the midpalate where the profile remains dense and velvety. On the finish, the wine is aromatic and warm. As the licorice character becomes more notable it grows more complex with a perception of salinity and slight bitterness.

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