

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.

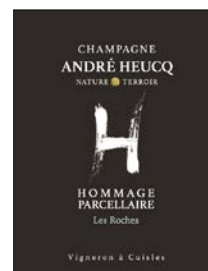
Heucq is a true Grower Champagne and family-run operation with Fanny supervising the winemaking and marketing while André focuses on the cellar and the 5.7 hectares of his biodynamically and organically farmed vineyards. As winemakers, André and Fanny Heucq define a style of Champagne that is fine, elegant,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

Les Roches Millésime 2014



Varietal/Blend: 100% Meunier (2014 harvest)

Farming Practices: certified organic in 2018

Soil: clay (Illite)

Year Vines Were Planted: 1998-99

Harvest Technique: by hand

Yeast: indigenous

Fermentation: élevage in neutral barrels
averaging 15 years old

Malolactic: none

Maturation: 36 months on lees

Sulfur: 15-20mg/L total

RS: less than 1g/L (Brut Nature)

Alcohol: 12.5%

Country: France

Region: Champagne

Subregion: Vallée de la Marne

Vineyard: Jonquery, parcelle les Roches (single vineyard)

Production: 700 bottles

- Slightly golden color with small perlage and delicate mousse
- The nose indicates the personality of maturity with stone fruits giving way to dried herb and biscuits, then a slight hint of verbena in the background. After being open for a time, notes of saffron and pepper begin to emerge.
- The attack on the palate is soft but broad due to an airy texture. The fruit is truly transformed. The finish is sharp, focused and long, but it expresses an abundant minerality. One may notice a slight earthy and salty presence on the finish among the acidity.