

## ÉPÎTRE - Act 19

### THE TERROIR AND THE SOILS

**Terroir:** Montagne de Reims - Avenay Val d'Or - PREMIER CRU

**Nature of Soils :** Clay - Limestone

**Grape Varieties:** 100 % Pinot Noir

**Average age of the vineyard :** + 35 years

### THE VINIFICATION

**Harvest :** Hand Picked

**Blend :** 100% of the Harvest 2019

**Vinification:** - Heart of Press

- Fermentations and Maturing in Oak barrels
- Barrels Champenoises de 205, 400 and 600 Liters - Medium heats
- Lees stirring - No fining - No cold stabilization

**Aging:** 60 months minimum on lees in bottles.

**Disgorging:** 4 months minimum before selling. -

**Dosage:** less than 3,5 g/l. - EXTRA-BRUT

**Alcohol level :** 12,5% vol.

**Packaging :** Bottle 75 cl.

### THE TASTING

Attentive and respectful of our land, we allow our great wine to mature in order to express all their character. This allows our cuvées a greater potential of being kept. Our Cuvées do not need an extra maturation as their bouquet is already opened. However, if you want to keep and them and store them , all our cuvées will gain a larger of flavors without losing their freshness. Storage between 5 to 15 years will guarantee you a beautiful tasting.



The House **CRUCIFIX PÈRE & FILS** cultivates its vineyard with the greatest for its terroir. The certifications Viticulture Durable (V.D.C.) and Haute Valeur Environnementale (H.V.E) are a continuation of our previous commitment and values.

