CRUCIFIX PÈRE & FILS
VINS DE CHAMPAGNE

Les Craies

The Terroir and the Soil

Terroir : Montagne de Reims - Avenay Val d'Or - Premier Cru

Soil type : Clayey limestone

Grape varieties : 100% Chardonnay.

Average age of vines : 25 to 35 years

Vinification

Harvest : Hand picked

Assemblage : 100% Chardonnay from the harvest 2021

Blend : - Fermentation and ageing in temperature-controlled stainless steel vats on fine lees

- Chilling and filtration on fine lees

Ageing : 48 months minimum on lees in bottles.

Disgorging : 4 months minimum before marketing.

Dosage : less than 6 g/l. - EXTRA -BRUT

Alcohol content : 12,5 % vol.

Packaging : 75 cl bottle.

La dégustation

Attentive and respectful of our land, we also give our great Champagne wines time to express their full character. The care we take with our cuvées gives them great ageing potential.
There's no need to wait for our cuvées to reveal their full aromatic potential. However, if you wish to preserve and collect them, all our cuvées will develop a rich array of flavours, without losing any of their freshness.
Keeping them for between 5 and 15 years will ensure you enjoy them to the full.

La Maison **CRUCIFIX PÈRE & FILS** cultive ses vignes dans le plus grand respect de son terroir, les certifications Viticulture Durable (V.D.C.) et Haute Valeur Environnementale (H.V.E) sont une continuité dans notre engagement antérieur et nos valeurs.

EARL CRUCIFIX PÈRE & FILS - 3 Allée de la livre - 51160 Avenay Val d'Or - Tél.: +33 (0)3 26 52 34 93 - Port.: +33 (0)6 81 40 58 37
Email: champagne.crucifix@wanadoo.fr - www.champagne-crucifix.fr - champagne-crucifix - @sebastiencrucifix