

VENDEMIÀ

THE TERROIR AND THE SOIL

Terroir : Mountain of Reims - Avenay Val d'Or - PREMIER CRU

Nature of soils : Argileux calcaire

Grape Varieties : 80% Chardonnay and 20 % Pinot Noir.

Average age of the vineyard : + de 35 years

THE VINIFICATION

Harvest : Hand picking

Blend : 100% from the harvest 2018

Vinification : - Heart of the press

- Fermentations and Maturing in Oak Barrels (around 6 to 8 months)

- Oak Barrels Champenoises de 205, 300 et 600 Liters
Medium heat

- Lees stirring - No fining - No cold stabilization

- Malolactic fermentation not desired

Aging : 72 months minimum on lees in bottles

Disgorging : 4 months minimum before selling

Dosage : Between 2 and 3 grams per litre - 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** cultivate its vineyard with the greatest respect for its terroir. The certification Haute Valeur Environnementale (H.V.E) is a continuation of our previous commitment and values.

