

## STÉRÉOGRAPHE

### THE TERROIR AND THE SOIL

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

**Nature of soils :** Argileux calcaire

**Grape varieties :** 50% Pinot Noir and 50% Chardonnay.

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

### THE VINIFICATION

**Harvest :** Hand Picking

**Blend :** 100% of from the harvest 2020 bottled in 2019 (vieillesse)

**Vinification :** - Heart of Press

- Fermentation and Maturing in stainless steel tanks, no fines lees.
- Cold stabilization and fine earth filtration Process
- 20% of Chardonnay passed in Oak Barrels of 205 and 300 liters  
( during 7 to 8 months ) : Medium heat
- Malolactic fermentation

**Aging :** 48 months minimum on lees in bottles.

**Disgorging :** 4 months minimum before selling

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

**Alcohol level :** 12.5 % vol.

**Packaging :** Bottle 75 cl. and Jeroboam of 300 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 freshness without losing their freshness.

Storage between 5 to 15 years will guarantee you a beautiful tasting.



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

