

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 2021 (bottle) et 2019 (Jéroboam)

Vinification : - Heart of Press

- Fermentations and Maturing in stainless steel tanks on fines lees.
- Cold stabilization and fine earth filtration Process
- 100% 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 5 g/l. - EXTRA -BRUT

Alcohol level : 12,5 % vol.

Packaging : Bottle 75 cl. and Jéroboam 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 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 in the greatest respect of 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.

