

Champagne 1er Cru Croix d'Irval

AOP CHAMPAGNE PREMIER CRU EXTRA BRUT

GRAPE VARIETY: 70% Pinot Meunier, 15% Chardonnay, 15% Pinot Noir

AREA OF PRODUCTION: France, Champagne, Coulommès la Montagne

AGE OF THE VINES: 30 years old

SOIL: Clayey-chalky to sandy clayey-chalky

HARVEST TIME: end of September, manual harvest

ROOTSTOCKS: Mainly 41B

MALOLACTIC FERMENTATION: Done

DOSAGE: Home made liquor, 3g/l of sugar

AGING: Currently majority of 2013 harvest (50%)

DISGORGING: 12 months before commercialization

CONSERVATION: 3-4 years

ALCOHOL BY VOL: 12%

SIZE OF THE BOTTLE: 750 ml

MAIN CHARACTERISTICS: Sharp and delicate, toasted, enhanced aromas. Pure expression of our terroirs, our champagne Extra Brut is of a great delicacy. Its intensity is the result of tough weather conditions in the champagne region; it remained a year more in our cellars compared to our other cuvées

This ageing accompanied by a low dosage gives to this wine a genuine sentiment of purity with great freshness.

FOOD AND WINE PAIRING: Ideal to accompany a summer aperitif or sushi.



www.croixdirval.com

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