

CHAMPAGNE  
CROIX  
D'IRVAL  
PREMIER CRU  
✕

## Technical Sheet

### Champagne Croix d'Irval, Brut Premier Cru

Origin	France, Champagne, Coulommès la Montagne
Wine type	Sparkling
A.O.C.	Champagne Premier Cru
Soil type	Clayey-chalky to sandy clayey-chalky
Color	White
Blend	70% Pinot Meunier, 15% Chardonnay, 15% Pinot Noir
Rootstocks	Mainly 41B
Malolactic fermentation	Done
Dosage	Home made liquor, 9g/l
Aging	Currently majority of 2014 harvest (50%)
Disgorging	4-6 months before commercialization
Conservation	3-4 years
Alcohol by vol	12%
Size of the Btle	750 ml
Age of the vines	30 years old



*« Beautiful pale golden colour with a high profile effervescence : plentiful and a very nice quality of the bubbles. Nose progressively intense, aromas are possessed of great candidness and of exemplary quality. Fruity palate, marvellous freshness, nicely mineral. This very much appreciated wine is clean and neat. High quality aromatic persistence. A must have »*  
Concours Mondial de Bruxelles, June 2015

*« Apple crumble with hints of wild flowers and mandarin. A creamy palate full of white peach flavour. Interesting and attractive.»* Decanter, April 2014.

### Ratings

**Concours mondial de  
Bruxelles 2017: Silver Medal  
Gilbert & Gaillard 2015 : Gold**

[www.croixdirval.com](http://www.croixdirval.com)

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