



## Rémois Cellar Knife From 19 Eme.



190 EUR

Signature : LARIVIERE , coutelier à Reims

Period : 19th century

Condition : Très bon état

Length : 90 mm

Width : 22 mm

Height : 9 mm

### Description

Both practical and well made, this forced switchblade knife has a double bevel hook blade marked "LARIVIERE à REIMS" with the "N" crowned in profile; Its dishes are in brown horn with application of a mother-of-pearl oval on one side. Work in very good condition from the 19th century. Used for the action of disgorging, a specific stage in the production of champagnes, its function, after the ripening in the cellar, to allow the expulsion of the lees and deposits formed during the second fermentation, after the riddling which had retained them. in the neck of bottles; The knife thus freed the cork and the unwanted lees and all the wine merchant had to do was dose, then recap and put the muzzling of the bottle, made up of a plant bond at that time. For the prestigious cuvées from Reims, delaying

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this action as much as possible had the effect of allowing the lees to modify the style of the champagne and to give it more fruity notes.