

KLEPKA SAUSSE

KLEPKA SAUSSE 'MILLE OR' CHAMPAGNE GR CRU BLANC DE BLANC BRUT

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TECHNICAL DETAILS

The Estate

In this little town, classified Grand cru, Laurent KLEPKA and his wife Catherine, run and grow the 5,45 hectares (12,35 acres) of the family's vineyards. The vines exclusively planted with the Chardonnay variety, lies on the OGER soil. Only 65 ares (1,60 acres), sits in the nearby village, Le Mesnil sur Oger.

Wine Making

Made with 100% Chardonnay grapes. The vinification process happened in stainless steel tanks. Aged on lees for 7 years.

Food Suggestions

Pairs well with scallops, codfish, poultry, and comté cheese.

TASTING NOTES

The Champagne displays a luminous and fluid, pale yellow-gold color with bright yellow highlights that are deep in the glass. It is crossed by fine and vivid bubbles that feed a delicate ring. The first nose is pared-down, with iodine and fine chalk smells, with fragrances of acacia, rose, buttercup, mimosa, accompanied by notes of fresh grapes, lemon, peach, and peppermint. The contact in the palate is supple and fresh, with a creamy and melted effervescence. The Champagne develops a pulpy and crisp fruity matter, sustained by a tense acidity reminding those of lemon.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Sustainable
- Family-Owned
- ABV%: 12.5
- Class: Sparkling White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

