

KLEPKA SAUSSE

KLEPKA SAUSSE CHAMPAGNE GR CRU EXTRA BRUT

CHAMPAGNE GR CRU • CHAMPAGNE • FRANCE • EUROPE

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 3 years.

Food Suggestions

Pairs well with carpaccio of scallops, seafood platter, smoked salmon, halibut or pollack fillet.

TASTING NOTES

The Champagne displays a luminous and fluid, pale yellow-gold color. The first nose is pared-down, with iodine and fine chalk smells, with fragrances of acacia, buttercup, mimosa, accompanied by notes of lemon, peach, peppermint. When aerated the Champagne evolves towards notes of wallflower, candied pear, nougat, almond. The careful dosage allows you to appreciate more creamy texture, that brings velvety feel harmoniously joined to marine freshness that persists and carries you away.

Chardonnay grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

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

REVIEWS

Wine Enthusiast | 90

Vinalies International Competition 2019

| Silver Medal

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

