

KLEPKA SAUSSE

KLEPKA SAUSSE 'PREAMBULLE' CHAMPAGNE GR CRU BLANC DE BLANC 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. Based wine is 70% of harvest 2018 with 30% of reserve wines. Vinification process happened in stainless steel tanks. Aged on lees for 3 years.

Food Suggestions

Pairs well with marinated salmon, cassiolette of snails, and poached pear.

TASTING NOTES

The Champagne displays a luminous and fairly fluid, buttercup yellow colour with pale yellow highlights. The first nose evokes the freshness of white flowers and white fruits, with fragrances of acacia, fresh rose, and pear. The contact in the palate is fresh, with a creamy and melted effervescence. The dosage reveals a creamy texture relayed by mineral, minty and lemony freshness, providing for a pleasant airy feeling in the finish.

Chardonnay grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

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

REVIEWS

Wine Enthusiast | 91

Vinalies International Competition 2019

| Silver Medal

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

