

KLEPKA & SAUSSE

CHAMPAGNE

Extra Brut

Blanc de blancs - Grand Cru

Winemaking

100 % Chardonnay

Base wine : 55 % of harvest 2016 blended with 45 % of reserve wines

Vinification in stainless steel tanks

Aging on lees : 3 years

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.

After a few moments the wine reveals spicy and roasted accents.

The Champagne develops a pulpy and crisp fruity matter, sustained by a tense acidity reminding those of lemon.

The middle mouth is orchestrated by a very pure chalky minerality that provides frankness, saltiness with iodine aroma and a good length to the palate.

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.

Analytical features

5 g/l sugar dosage (*Extra brut*)

Pairing ideas

Extra-Brut will be honoured with special iodine dishes such as :

- Fine de claire oysters
- Carpaccio of scallops and lemon mousse
- Seafood platter
- Bar and salmon tartare with passion fruit
- Smoked salmon and fresh cheese with dill
- Halibut fillet with green pesto butter with basil and pecorino
- Pollack fillet, butter sauce with Champagne-vegetable

Awards

90 points Wine Enthusiast magazine 2022

Vinalies international competition 2019 : Silver medal

International competition of Lyon 2017 : Silver medal



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