

KLEPKA SAUSSE

CHAMPAGNE

Alliance Rubis

Rosé - Grand Cru

Blending : 41% Chardonnay, 42% Pinot Noir, 17% Pinot Noir vinified in red

Base wine : 40% of harvest 2019 and 60% of Reserve wines

Vinification : in stainless steel tanks

Aging on lees : 3 years

Analytical features

Dosage : 8 g/l (*Brut*)

Total acidity (g/l in H₂SO₄) : 4

Total sulfur dioxide (mg/l) : 53

Tasting notes

Alliance Rubis is a Champagne that offers facets of freshness, power, elegance and fruit.

A greedy nose of small red fruits with subtle aromas of cherry, quince paste and candied strawberry.

The attack in mouth is supple and fleshy.

The Pinot reveals itself in the mouth with kirsch nuances.

The whole, slightly structured, shows character in association with the slender freshness that carries the fruit towards a fresh and elegant finish.

Pairing ideas

Alliance Rubis is a Champagne that offers freshness and elegance, a good balance for sharing moments with :

- Chiffonade of Parma ham, sweet chorizo and coppa
- Grilled prawns
- Smoked mozzarella di Bufala, semi-candied tomato and basil leaf
- Vegetable lasagna
- Whipped paste of creamy cheese, coulis of beef heart tomatoes
- Fine brunoise of strawberries

Awards

90 points Wine Enthusiast magazine

