

KLEPKA SAUSSE

CHAMPAGNE

Caveau 1795

Grand Cru – 100 % OGER
Vintage 2019

Blending : 100% Chardonnay

Base wine: Vintage 2019

Vinification : Stainless steel tanks, and partly in oak barrels

Aging on lees : 7 years

Analytical features

Dosage : 5g/l (*Extra brut*)

Total acidity (g/l in H₂SO₄) : 4,90

Total sulfur dioxide (mg/l) : 59

Tasting notes

A delicate nose with notes of dried fruit.

A slight toasted character.

Full-bodied on the palate with a mellow acidity, giving the wine great finesse and a harmonious, slightly crisp finish.

Pure minerality, the extra brut dosage brings a velvety texture that blends harmoniously with the marine freshness.

The wine displays the balance and roundness typical of the village of Oger, in total harmony with the ripe fruit.

Pairing ideas

- Scallops
- Fillet of sole roasted in brown butter
- Fine de Claire oysters
- Seafood platter

