

KLEPKA SAUSSE

CHAMPAGNE

Comte de Chermont

Grand Cru

Vintage 2013

Blending : 50% Pinot noir / 50% Chardonnay

Base wine : Vintage 2013

Vinification : in stainless steel tanks

Aging on lees : 7 years

Analytical features

Dosage : 7g/l (*brut*)

Total acidity (g/l in H₂SO₄) : 4,90

Total sulfur dioxide (mg/l) : 59

Tasting notes

The wine displays a luminous and fairly fluid, pale and deep yellow-green colour.

The first nose is flattering, evoking notes of roasted almonds, candied lemon, wild strawberry, quince.

The Champagne develops a pulpy and coated fruity matter, sustained by an acidity reminding those of lemon and grapefruit. The full-bodied mouth provides freshness, fruity volume, saltiness and length to the palate with aromatic resonance. The Champagne embodies the fruity richness and depth of the vintage, while maintaining a slender freshness that brings a finish of character, full and tasty.

Pairing ideas

Comte de chermont is great food wine, to combine with :

- Red meat
- Poultry supreme, pumpkin puree and sauteed spinach
- Grilled lamb chops, rosemary and honey sauce, caramelized onion
- Veal stew, fricassee of morels and pasta with herbs
- Warm goat cheese, roasted pear, walnut vinaigrette with honey



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