

KLEPKA & SAUSSE

CHAMPAGNE

Comte de Chermont

Grand Cru

Vintage 2013

Winemaking

50% Pinot noir / 50% Chardonnay, vintage 2013

Vinification in stainless steel tanks

Aging on lees : 7 years

The wine displays a luminous and fairly fluid, pale and deep yellow-green colour with lemon-yellow highlights. The visual sensation indicates richness and freshness.

The first nose is flattering, evoking notes of roasted almonds, candied lemon, fresh apricot.

When aerated the Champagne evolves towards notes of 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.

Analytical features

7 g/l sugar dosage (*brut*)

Pairing ideas

- Lobster, cream of morels and wild rice
- 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

