

# KLEPKA SAUSSE

## CHAMPAGNE

### Extra Brut

### Blanc de blancs - Grand Cru

**Blending :** 100 % Chardonnay

**Base wine :** 43 % of harvest 2017 blended with 57 % of reserve wines

**Vinification :** in stainless steel tanks

**Aging on lees :** 3 years

#### Analytical features

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

Total acidity (g/l in H<sub>2</sub>SO<sub>4</sub>) : 4,01

Total sulfur dioxide (mg/l) : 45

#### Tasting notes

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, lemon, peppermint.

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

Nervous, direct attack on the palate, full mouth firm and wild. Limpid finish.

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.

#### 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



[www.champagne-klepka.com](http://www.champagne-klepka.com)

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ALCOHOL ABUSE IS BAD FOR YOUR HEALTH PLEASE DRINK RESPONSIBLY