

KLEPKA SAUSSE

CHAMPAGNE

Mille Or

Blanc de blancs - Grand Cru

Vintage 2015

Winemaking

100 % Chardonnay, Vintage 2015
Vinification in stainless steel tanks
Aging on lees : 7 years

Clear pale yellow colour, with silver reflections.
Subtle nose of white flowers, almonds, oranges, and apricots.
Lightly toasted, buttery notes.
Later, generous scents of honey and pastries delight us, results of 7 years of patient aging on laths of the bottles, before riddling and disgorgement.
Joyful vitality at the opening, driven by a bright minerality.
Frank attack and well-balanced palate. Opens with full-bodied citrus fruits.
A sustained, acidic foundation with a good length.

Analytical features

7 g/l sugar dosage (*brut*)

Pairing ideas

Mille Or 2015 is a haute couture Champagne, both classy and seducer, a great companion for intense moments and exceptional dishes such as :

- Scallops roasted with sesame
- Back cod with smoked salt, parmesan gnocchi, and green asparagus
- Roasted fillet of sole, and hodgepodge of peas
- Turbot fillet, mashed potatoes and creamy juice of snow peas
- Poached breast of plump fattened chicken with chanterelle sauce
- Comté cheese refined 24 months

Awards

Vinalies international competition 2019 : Gold medal
Vinalies international competition 2017: Trophy of best effervescent
Vinalies international competition 2017 : Gold medal

