

KLEPKA & SAUSSE

CHAMPAGNE

Mille Or

Blanc de blancs - Grand Cru

Vintage 2017

Blending : 100 % Chardonnay

Base wine : Vintage 2017, including 19% of wines without malolactic fermentation

Vinification : stainless steel tanks

Aging on lees : 7 years

Analytical features

Dosage : 6g/l (*brut*)

Total acidity (g/l in H₂SO₄) : 4,04

Total sulfur dioxide (mg/l) : 45

Tasting notes

Very complex, delicate nose with hints of dried fruit. A slight toasted character that will assert itself with time.

Ample mouthfeel with mellow acidity, giving the wine great finesse and a harmonious, slightly crisp finish. The whole shows balance and depth in its mineral consistency, in total harmony with the ripe, fruity material, and an acid framework that offers great length.

Pairing ideas

Mille Or 2017 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

