

KLEPKA & SAUSSE

CHAMPAGNE

Préam'bulle

Blanc de blancs - Grand Cru

Winemaking

100 % Chardonnay

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

Vinification in stainless steel tanks

Aging on lees : 3 years

The Champagne displays a luminous and fairly fluid, buttercup yellow colour with pale yellow highlights.

The first nose evokes the freshness of white flowers and white fruits, with fragrances of acacia, fresh rose, and pear.

When aerated the Champagne evolves towards notes of linden, lemon, soft chalk.

The contact in the palate is fresh, with a creamy and melted effervescence.

The middle mouth is orchestrated by a chalky minerality that provides frankness, salinity and length to the palate.

The dosage reveals a creamy texture relayed by mineral, minty and lemony freshness, providing for a pleasant airy feeling in the finish.

Analytical features

8 g/l sugar dosage (*brut*)

Pairing ideas

Enjoy Préam'bulle with the following pairing ideas :

- Tartare of raw salmon, avocado, granny-smith jelly
- Marinated salmon with lemon and dill
- Gambas a la plancha, light mayonnaise with chives
- Fillet of sea bream with hazelnut oil
- Bar fillet and ravioli stuffed with candied leeks
- Cassolette of snails and langoustines
- Poached pear with Champagne and pear sorbet

Awards

91 points Wine Enthusiast magazine

Vinalies international competition 2019 : Silver medal

Vinalies international competition 2017 : Silver medal



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