

KLEPKA SAUSSE

CHAMPAGNE

Pream'bulle

Blanc de blancs - Grand Cru

Blending : 100 % Chardonnay

Base wine : 40 % of harvest 2019 and 60 % of reserve wines

Vinification : stainless steel tanks

Aging on lees : 3 years

Analytical features

Dosage : 8 g/l (*brut*)

Total acidity (g/l in H₂SO₄) : 3,75

Total sulfur dioxide (mg/l) : 57

Tasting notes

The first nose evokes citrus, tangerine, yellow lemon. Fleshy fresh fruit on the second nose (white peach, nectarine).

Straightforward attack. 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.

Pairing ideas

Enjoy Pream'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
- Poached pear with Champagne and pear sorbet

Awards

91 points 



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