

KLEPKA SAUSSE

CHAMPAGNE

Quintessence

Blanc de blancs - Grand Cru

Blending : 100 % Chardonnay

Base wine : 43 % of harvest 2019 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 H₂SO₄) : 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

Quintessence will be honoured with special iodine dishes such as :

- Oysters
- Carpaccio of scallops and lemon mousse
- Seafood platter
- Bass and salmon tartare with passion fruit
- Smoked salmon and fresh cheese with dill
- Halibut fillet with green pesto butter and basil
- Hake fillet, butter sauce

Awards

90 points



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ALCOHOL ABUSE IS BAD FOR YOUR HEALTH PLEASE DRINK RESPONSIBLY