



Domaine Klur, Les Katz, 'La Reine' Pinot Gris, Alsace, France, 2019

Producer Profile

Certified organic and following biodynamic practices, this small estate of just 7 hectares is nestled on steep slopes in the heart of Alsace.

Whilst Clement Klur is still very much involved at every stage from vine to bottle, he has now joined forces with his good neighbour, Leon Heitzmann, and their joint effort in the vineyards is reflected in the increasing quality of the wines. These vineyards are tranquil places, full of fruit trees dotted amongst the vines which attract and offer shelter to local wildlife. This symbiotic relationship helps maintain the health and balance of their land. The steep vineyards means the harvest is carried out by hand, allowing the pickers to be very selective and gentle in choosing the healthiest fruit to ensure that the resulting wine is always of the highest quality.

Viticulture

Vine stocks are around 40 years old, planted on limestone- clay soils just below the village of Katzenthal, The terroir gives it a powerful structure and an interesting ageing potential.

Winemaking

Harvested by hand and slowly press during 6 hours, we start the vinification with a very pure juice. The alcoholic fermentation is carried out in casks with natural yeasts helping to tease out the minerality and fullness of the wine. Only minimal use of sulphur is required during bottling to conserv the freshness and aromas of the wine.

Tasting Note

A round and tempting wine which is straw yellow in colour. Elegant and flowery nose with hints of acacia and lime. A smooth and fresh palate echoing the exotic lime notes and a sweet fruit finish. A classy glass of Pinot Gris!

Food Matching

White meats such as chicken and pork, scallops and pan fried salmon.



Product code: 2647

Technical Details

Varieties:

Pinot Gris 100%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

Order online or email orders@alliancewine.com