



Klur Natur, Air De Famille, Alsace, France, 2019

Producer Profile

The latest project from Clement Klur. He is pushing the boundaries of what it is possible to achieve from his small estate on the steep slopes of Alsace.

Intent on going beyond organics and bio-dynamics this range is as natural a production as is possible: no fining, no filtration, no added sulphur. Resulting in sulphur levels barely around the 10mg/l mark. The grapes are handpicked and pressed in tiny traditional presses (operated by hand) all to ensure as little interference from vine to bottle as possible. This all results in intense flavours and textures that linger long in the mouth and memory.

Viticulture

Great wine always starts in the vineyard. Organic since 2000 Klur Nature comes from a small 1.7ha vineyard on the hills surrounding Katzenthal, every process is carried out by hand in a biodynamic manner, with a little help from the horses that are used to plough the rows.

Winemaking

Aged for 9 months in second use 228l French oak then bottled 9 months after the harvest with no added sulphites, no fining and unfiltered. As natural as they come.

Tasting Note

A dark ruby colour this natural wine has bright red cherry fruit flavours, delicate tannins and beautiful length.

Food Matching

Delicate meat dishes, mild cheese.



Product code: 3489

Technical Details

Varieties:

Pinot Noir 100%



ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 9 Months

Type: French 228 litre

% wine oaked: 100

% new oak: None

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