

Product code: 2641

DOMAINE KLUR, CRÉMANT D'ALSACE, SANS SOUFFRE, ALSACE, FRANCE



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 Clément 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

This blend of Pinot Blanc and Pinot Auxerrois comes from vines planted in sandy soils in the valley below Katzenthal.

Winemaking

The first fermentation and malolactic fermentation is carried out in stainless steel tanks with wild yeasts followed by a secondary fermentation in bottle with selected organic yeasts. No sulphur is added during vinification or disgorgement, which is carried out after 16 months in bottle! The result is a fruity and balanced wine with fine bubbles!

Tasting Note

A traditional Crémant without the addition of Sulphur! An astonishingly fruity nose of apple with the hints of brioche, with green apple, citrus fruits on the palate to complement the fine bouquet and long dry and soft finish.

Food Matching

This delightful sparkling wine makes a great aperitif, but equally as good with delicate meat and fish dishes.

Technical Details

Varieties:

Pinot Blanc 50%
Pinot Auxerrois 50%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment