

Product code: 2646

Domaine Klur, Gentil de Katz, Alsace, France, 2018



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

All three grape varieties are planted in sandy and limestone soils in the valley below Katzenthal.

Winemaking

Alcoholic fermentation in cask with natural yeasts.

Tasting Note

A fine bouquet of roses and lychee, excellent balance, minerality and body with a pleasant fruity mango note and lengthy finish.

Food Matching

This wine works really well with exotic Asian cuisine.

Technical Details

Varieties:

Pinot Blanc 50%
Pinot Gris 25%
Gewürztraminer 25%

ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment