



Domaine Klur, Le Katz Noisette, Gewürztraminer, Alsace, France, 2022

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

Old vines of around 50 years old are used for this wine. The vines are planted on limestone - clay soils below the village of Katzenthal and sheltered from the westerly wind and rain.

Winemaking

Alcoholic fermentation is carried out in casks, with natural yeasts.

Tasting Note

A golden yellow colour and a captivating rose, pickled mango and lychee aroma which is well balanced on the palate with a touch of residual sugar and excellent acidity. A surprisingly lengthy finish. Semi-dry!

Food Matching

Such a versatile wine. From aperitif, to exotic asian cuisine, smoked meat, fish and even with dessert!



Product code: 2642

Technical Details

Varieties:

Gewürztraminer 100%



ABV: 13%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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