



# Klur Natur, Pet en l'air, pétillant naturel, Alsace, France, 2020

## 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 is a small 1.7ha vineyard on the hills surrounding Katzenthal, every process is carried out by hand in a biodynamic fashion, with a little help from the horses that are used to plough the rows.

## Winemaking

Bottled 3 weeks after the harvest with no added sulphites, no fining and unfiltered. As natural as they come.

## Tasting Note

Extremely delicate aromas of grape juice have been extracted from the gentle pressing, with fine bubbles and plenty of length on the finish.

## Food Matching

A flavoursome aperitif or for with fish.



Product code: 3491

## Technical Details

### Varieties:

Riesling 70%

Pinot Noir 20%

Muscat 10%



**ABV:** 13%

**Closure:** Crown Seal

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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