

Klur Natur, Tack & Glou Glou, Alsace, France (150cl.), 2021

Producer Profile

With the 'Klur Nature' project, Clement Klur pushes the boundaries of what it is possible from his small estate on the steep slopes of Alsace.

Intent on producing wines as naturally as possible, his philosophy goes beyond organics and biodynamics, and the wines see no fining, no filtration, and no added sulphur (around 10mg/l in most wines), whilst grapes are handpicked and pressed in tiny traditional presses to ensure as little interference from vine to bottle as possible. This all results in intense flavours and textures that offer a unique and vital expression of variety and terroir.

Viticulture

The vines are sited on the granitic slopes of the Grand Cru Wineck Schlossberg, which have been biodynamically cultivated since 1999.

Winemaking

Harvested by hand, with 10 days maceration in vat using 50% whole bunch grapes with natural yeast. Pneumatic pressing for 4 hours, without additions or sulphites. Aged in old oak for 9 months.

Tasting Note

A full-bodied orange wine, packed with complex floral aromas, violet and lychee. The multi-layered palate has beautifully polished grape tannins from the skins and with lychee, pithy orange peel and floral notes through to the finish.

Food Matching

This is a wine that pairs nicely with dishes that have a hint of spice, or with aged and hard cheeses.



Product code: 5416

Technical Details

Varieties:

Muscat 50%

Gerwurztraminer 50%



ABV: 13%

Closure: Natural cork

Colour: Orange

Style: Still wine

Case Size: 3 x 150cl

Oak Ageing

Time: 9 Months

Type: Old oak 228 litres

% wine oaked: 100

% new oak: None

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