

# Klur Natur, Tete en L'Air, Alsace, France, 2022

## 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

Vines are planted on granite and limestone-clay slopes, that have been biodynamic cultivated since 1999.

## Winemaking

Grapes are harvested by hand, followed by a 5-day maceration and fermented with natural yeasts. The wine is bottled with no additions or sulphites and aged for 9 months in old oak.

## Tasting Note

A refreshing white wine with delicate fruit aromas of ripe apple and stone fruit. The palate has an appealing grip and poise, with abundant fruit and a long finish.

## Food Matching

Grilled fish, with a slightly spicy sauce, sardines and duck breast.



Product code: 5419

## Technical Details

### Varieties:

Blanc de Noir 60%  
Riesling 20%  
Others 20%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** Orange

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 9 Months

**Type:** 500 Litres

**% wine oaked:** 100

**% new oak:** None

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