



Domaine KOX

Qvevri Riesling - 2018

Winemaker: Corinne and Laurent Kox

AOC: Moselle Luxembourgeoise

Vintage: 2018

Vol: 12.5 %

RS: 1 g/L

S02: 110 mg/L

Total Production: 800 bottles

Grapes: 100% Riesling

Vine Age: Planted 1985

Soils: Keuper with Clayey Marl

Vegan: Yes

Allergens: None

Closure: Cork + Foil

Drinking Window: 5 years

Ethos: Sustainable practises

Producer: In the small picturesque town of Remich on the left bank of the Moselle river (South-East facing with keuper and clay marl soils), the father and daughter duo, Laurent and Corinne Kox, are making truly exceptional still, sparkling and sweet wines with respect and precision in their own unique style.

Corinne is the initiator of the installation of two real Georgian terracotta amphoras (Qvevris) in the garden of the estate, as was done millennia ago. As well as the ancient, Corinne does not shy from technology and in 2019, Domaine Kox was the first independent winery in Europe to use drones in the vineyards to track disease, nutrition deficiencies and areas of drought.

Vinification: Manual harvesting, 90% destemmed, pellicular maceration and fermented in qvevri for 5 months, then racked to stainless steel for 3 months elevage on lies.

Tasting: Despite its Orange-Gold colour and slight chewy texture, this wine does not spend any times macerating on the skins and these characteristics arise purely from the elevage in qvevri and on lies. Terracotta, clay, beeswax. Long, clean finish.



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