



## Domaine KOX

### Qvevri Saint Laurent - 2018

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**Winemaker:** Corinne and Laurent Kox

**AOC:** Moselle Luxembourgeoise

**Vintage:** 2018

**Vol:** 12.5 %

**RS:** 0 g/L

**S02:** 90 mg/L

**Total Production:** 800 bottles

**Grapes:** 100% Saint Laurent

**Vine Age:** Planted 2004

**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.

**Tasting:** Black cherry, black pepper, mushroom, umami, ripe red fruit, soft plum, generous tight acid, crisp, medium finish.



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