



Domaine KOX

Sans Ajout de Sulfites Brut - NV

Winemaker: Corinne and Laurent Kox

AOC: Crémant de Luxembourg

Vintage: 2017 base wine

Vol: 12 %

RS: 6.4 g/L

S02: 0 mg/L

Total Production: 2,200 bottles

Grapes: 100% Riesling

Soils: Keuper with Clayey Marl

Vegan: Yes

Allergens: None

Closure: Cork + Foil

Drinking Window: 2 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, pressing of whole grapes with inclined plate pressing, juice splitting, fermentation of the cuvées in stainless steel vats, thermoregulation, without adding sulphites throughout the vinification and bottling. Ageing in stainless steels vats with 48 months on fine lees.

Points/Reviews/Tasting: Jancis Robinson (17) Tasted next to a crémant d'Alsace, this made me sit back in my seat in surprise. It has the rather delicious smell of a baked New York cheesecake, warm out of the oven. But it's got the bladed acidity of Riesling, and vibrant clementine-fruited ripeness laced with smoked hazelnuts and hot-buttered toast. Unusually complex for a sparkling Riesling! Long and insistent. Superb. This puts many a champagne to shame. (TC)



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