



Domaine KOX

Blanc de Noirs, Brut - NV

Winemaker: Corinne and Laurent Kox

AOC: Crémant de Luxembourg

Vintage: 2018 base wine

Vol: 12.5 %

RS: 7 g/L

S02: 60 mg/L

Total Production: 2,700 bottles

Grapes: 100% Saint Laurent

Vine Age: Planted 2004/8

Soils: Keuper with Clayey Marl

Vegan: No

Allergens: None

Closure: Cork + Foil

Drinking Window: 2 - 3 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: Grapes from 2 vineyards: Stadtbredimus (planted 2004) and Schwebsange (planted 2008). Manual harvesting, pressing of whole grapes with inclined plate pressing, juice splitting, fermentation of the cuvées in stainless steel vats, thermoregulation. Ageing in stainless steels vats with 36 months on fine lees.

Tasting: Medium - gold in appearance with a fine and smooth effervescence in the glass. Ripe yellow apple, fresh grapefruit, cantaloupe melon and white berries and brioche



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