



Domaine Kox Riesling - 2019

Winemaker: Corinne and Laurent Kox

AOC: Moselle Luxembourgeoise,
Schwebsange Kolteschberg Grand 1er Cru

Vintage: 2019

Vol: 12.5 %

RS: 0 g/L

S02: 90 mg/L

Total Production: 1,350 bottles

Grapes: 100% Riesling

Vine Age: Planted 1985 / 2005

Soils: Keuper with clayey Marl

Vegan: No

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, crushing and pressing of the grapes, juice splitting, fermentation in stainless steel vats, thermoregulation. 6 months on fine lies in tank.

Points/Reviews/Tasting: Jancis Robinson (16.5) Intensely limey nose trailing a daisy-chain of white florals. On the palate, a kaleidoscope complexity of greens. Sweet fennel and crushed lovage leaves, wet bright moss and fragrant vanilla grass, angelica and lime, kiwi, matcha and bay leaf. There's a gentle roundness of flesh tucked into a sharp-edged, focused cone of acidity. Balanced, poised, complex and elegant. (TC)



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