



Domaine KOX

Auxerrois Vin De Paille - 2018

Winemaker: Corinne and Laurent Kox

AOC: Bech-Kleinmacher Fusslach

Vintage: 2018

Vol: 14 %

RS: 192 g/L

pH: 3.91

Total Production: 538 bottles

Grape: 100% Auxerrois

Vine Age: Planted 1987

Soils: Keuper with clayey Marl

Vegan: No

Allergens: None

Closure: Cork + Wax

Drinking Window: 2 - 8 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: The Vin de Paille is a sweet wine of amber colour obtained by fermenting the must extracted from grapes raisined over a 3 month period on straw trays. Highly selective manual harvest on 8/10/18. Grapes are placed in shallow trays which raisined over a 3 month period. Another manual selection before pressing on 20/12/18. 200 Oechsle pre fermentation. RS192g/L.

Tasting: A deep amber colour indicates a very concentrated straw wine. The aromas of exotic fruits, peach and apricot extend naturally on the palate. What harmony and precision in this syrupy wine, whose high acidity is ideally integrated.



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