



E.I ELISA KLUR

WINE NAME

PET EN L' AIR (0.75 l)
VIN NATURE - Pétillant Naturel
Vin de France

VINTAGE

2024

SOIL

Granite slopes of Wineck Schlossberg
and lime-clay soil of Hinterburg

GRAPE VARIETY

BLANC DE NOIR + RIESLING + MUSCAT

VINES

Average age
Density
Output
Cultivation method

45 years old
5.000 plants / hectare
40 hl / ha
Organic cultivation and biodynamic farming

**WINE MAKING
PROCESS**

Harvesting
Pressing

By hand
Pneumatic pressing of whole grapes for 4 hours
Static settling
**Without any intrants,
fermentations with natural yeasts.**

Bottling

Bottled 3 weeks after harvest septembre 2024
in full fermentation the remaining sugar will be
transformed into alcohol and carbon dioxide
disgorging by hand and capping with capsules

TASTING NOTES

Aromas of overripe fruits brought
by the blanc de noir.
A gourmet wine with fine

Alcohol : 12,49 %

**SO 2 Libre : 3 mg/l
SO 2 Total : 12 mg/l**

**Acidity : 3,52 g/l
Sugar : 1,2 g/l**



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