

DOMAINE ROBERT KLINGENFUS CUVÉE MARIE PINOT GRIS 2020/\$11.99



DESCRIPTION

The origin of the name Klingenfus dates back to the 13th, 14th century, the family living southwest of Munich, were clog makers and also made suede slippers. At that time the eldest inherited the family property at marriage. Wolfgang married Elisa, the daughter of a gold miner. The genius of both spouses leads to the creation of a new leather shoe with a gold bell. This original idea delighted courtesans and courtiers from all over Europe. The success was such that the image of this shoe became the emblem of the family. Everyone appreciates the "Klingen auf dem Fuss, bell on the foot" which by contraction gave: "Klingenfus"; Where from... the surname.

Klingenfus five generations of enthusiasts in Molsheim: Guillaume Klingenfus settled in Molsheim in 1863, he acquired the first acres of vines. Charles Klingenfus born in 1886, thanks to the quality of the wines produced, becomes official supplier of Ettore Bugatti manufacturer of the famous brand in Molsheim. Antoine Klingenfus born in 1927, a real kingpin, created the Pur Sang brand with the Gewurztraminer Bugatti in 1963. Robert Klingenfus born in 1959, develops export sales, and will soon be assisted by Guillaume 5th generation.

In 1998, they joined the Tyflo association (integrated sustainable viticulture) and put into practice natural mechanisms to develop balanced wines with the imprint: of the vintage and the terroir. Guillaume created their first bottle of natural wine without sulphites in 2012. They have invested in an ecological cellar with low oxygen and carbon production. Today they are certified HVE (Exploitation of High Environmental Value) set up by the European Union for sustainable agriculture.

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Pinot Gris (pee-no-gree) is a dry, medium to light-bodied wine. It has no tannins. Pinot Gris is also medium to high in acidity. Its primary flavor profile is notes of white peach, lemon zest, cantaloupe, raw almond, and crushed gravel (Yes, that's a tasting note!).

The wines are traditionally hand picked. The whole grapes then go through temperature-controlled fermentation in stainless-steel vats. The wine is then aged in temperature-controlled stainless-steel tanks.

Tasting Notes

NOSE:

Aromatic, fruity, wild rose aromas, lime blossom, hummus, licorice, and spice.

PALATE:

Wild rose overtones, licorice hints, quince hints, with a round and soft texture in the mouth.

PAIRING:

Pinot Gris is an excellent food wine with good acidity and pleasant aromas of citrus and honey. This aromatic white wine pairs well with many different dishes, especially spicy food, and fish dishes. Also, Pinot Gris works excellently with white meats and seafood particularly in meals that include a fruit element such as lemons, oranges, peaches or apricots.

WINERY WEBSITE:

[Robert Klingenfus Estate \(plugwine.com\)](http://plugwine.com)

