

ST. URBANS-HOF CUVÉE CLARA BRUT



Wine & Spirits 93
MAGAZINE Points

“First made in 2018, the Weis family puts Champagne through the Mosel lens with a traditional -method sparkling wine of Pinot Noir, Chardonnay, and Riesling. Named after Nik and Daniela’s daughter Clara, the wine is fermented in German oak *fuder* before seeing 14 months on the lees in bottle. Notes of apple sherbet, peaches and chamomile tea invite you into the glass to enjoy a delightful sparkler.”

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