



KÜHLING-GILLOT

VDP.GUTSWEIN
SPÄTBURGUNDER RÉSERVE
2024



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WINE

The vineyards of our Pinot Noir plots in Bodenheim are characterised by thick layers of loess, interspersed throughout with fragments of coarse limestone and shell limestone. The Pinot Noir finds ideal ripening conditions here, and the wines impress with their refined, spicy elegance.

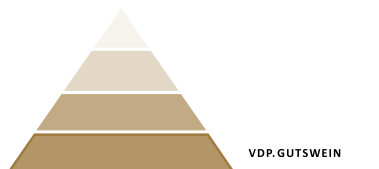
AGEING

Our Pinot Noir grapes undergo spontaneous fermentation on the skins in stainless steel and oak vats. We handle the must very gently and press it after around 10 days. The wine is then aged in 3–4-year-old barriques for at least 12 months.

TASTE

In the glass, it is spicy and lively, with herbal fruit and subtle herbal notes. The velvety tannins provide the necessary structure.

A versatile companion for any time of year – and also excellent, in the traditional way, with creamy soft cheeses such as Brie.



CAPACITY
0,75 L

ALCOHOL
13,0 % VOL.

ACIDITY
6,0 G/L

CLOSURE
DIAMCORK

SWEETNESS
0,4 G/L

GRAPE VARIETY
SPÄTBURGUNDER

BIO
✓