KÜHLING-GILLOT

VDP.GROSSE LAGE

KREUZ SPÄTBURGUNDER

2024

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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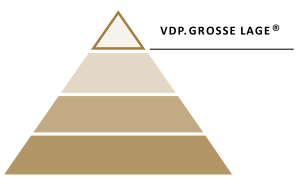
In these wines, the idea of origin is taken to the highest level of quality. They come from world-famous vineyards that produce extraordinary grapes and have been recorded in centuries-old maps. They inimitably reflect the unique character of the site, the special nature of the soil and the great skill of those who have been familiar with the vineyard for many generations.

HISTORY
The GL KREUZ is probably named after a tall sandstone cross that stands at the foot of the vineyard.

ORIGIN
Our parcel of the Oppenheimer Kreuz vineyard is located at an altitude of 100-140 metres in the old core of the site. The soil there is characterised by limestone, interspersed with fragments of coarse and shell limestone. The Kreuz confirms the foresight with which Carolin's father Roland opened the chapter on Pinot Noir with all the experience he gained in Burgundy during his studies: Thanks to the calcareous soils, old Kerner vines were grafted with Pinot Noir clones from Burgundy in 1996, at a time when few people thought in terms of origin or Pinot Noir. Pinot Noir is able to express its terroir in a way similar to white wine.

VINIFICATION
The grapes are selectively harvested by hand, gently fermented spontaneously in the cuve and carefully pressed after about 10 days. The wine matures in second-use French barriques.

TASTE
Subtle herbal spices and dark berries are in constant alternation with fresh garden herbs, along with spicy notes of allspice, black pepper and cloves. The silky tannins delicately contour it on the tongue and inspire its dancing fruit with a delicately spicy finish.



CAPACITY	ALCOHOL	ACIDITY	SWEETNESS
0,75 L	12,5 % VOL.	6,0 G/L	0,2 G/L

GRAPE VARIETY	BIO
SPÄTBURGUNDER	✓