



KÜHLING-GILLOT

VDP.GROSSE LAGE
KREUZ SPÄTBURGUNDER
2024

95/100

What a succulent, perfumed and red-fruited pinot this is, with aromas of red cherries, berries, chalk, spices, graphite and blood oranges. The palate is tense and nervy, with fine-grained tannins, bright acidity and a mouthwatering, high-voltage finish showing some lovely old-vine character. Made from the 667 clone, which was grafted onto vines that were planted in 1966 from the first grafted vines in Germany. Ryan Montgomery

JAMES SUCKLING

95/100

If you want a wine that tastes like your dream of Volnay, then here it is. Subtly floral, fresh and cool with a wealth of fruit aromas and fine tannins. How can you resist the very long delicately racy finish?

STUART PIGOTT



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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

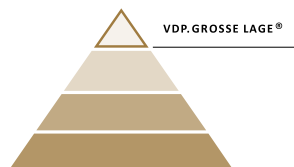
Our parcel of the Oppenheimer Kreuz vineyard is located at an altitude of 100-140 metres in the old core of the site. The soil there is characterised by limestone, interspersed with fragments of coarse and shell limestone. The Kreuz confirms the foresight with which Carolin's father Roland opened the 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
0,75 L

ALCOHOL
13,0 % VOL.

ACIDITY
6,0 G/L

SWEETNESS
0,2 G/L

GRAPE VARIETY
SPÄTBURGUNDER

BIO
✓