KÜHLING-GILLOT

VDP.ORTSWEIN
OPPENHEIM CHARDONNAY ALTE REBEN
2023

93/100
Terrific grilled baguette, candied orange and seashell aromas. At once crisp and juicy on the medium-bodied palate. Compact, concentrated and well structured.
JAMES SUCKLING

17+
A big step-up from the estate wine in depth and complexity. The flinty nose offers crushed rock, seashells and a touch of buttered popcorn with a lemon twist. A focused, keen tension emerges between juicy fruit and salty linearity. The oak is beautifully integrated. Structured like a fine burgundy, yet pulsing with the Wonnegau's cool, chalky, free-spirited fruit.(PS)
JANCIS ROBINSON

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

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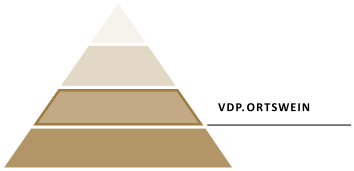
THE WINE
Our Oppenheim vineyards are no longer directly influenced by the Rhine and have different soils and climatic conditions than the Rhine front. Characterised by limestone and shell limestone, the vineyards open up like an amphitheatre and retain the warmth of the day with lower temperature amplitudes.

ORIGIN AND VINIFICATION
In 1994, we planted the Chardonnay in the Oppenheim Herrenberg vineyard on a firm limestone bedrock with a soft, wind-blown clay layer.
Every year, we harvest golden-yellow, small-berried grapes and then we allow the must to ferment spontaneously in French tonneaux. After that, we allow the wine to mature on the fine yeast for about 18 months.

THE TASTE
Its yellow fruit glitters beneath a well-portioned barrel note, reminiscent of yellow orchard fruit on a stony foundation of broken oyster shells. These are joined by lime blossom, aromas of delicately toasted malt and Virginia tobacco as well as salted butter and popcorn. The wine radiates a remarkable inner peace and aromatic balance. In its youth, the palate is taut and closed. Rich in extract, the fine fruit is shaped with a web of smoky phenolics and undulates aromatically between vinification, fruit and minerality. The acidity is tightly woven into the structure of the wine, with saline underpinnings and a delicate vitality. The tremendous momentum on this Chardonnay Alte Reben suggests — demands — a large-bowled glass.

A wine with a long and beautiful future, and when poured young will benefit from decanting, and always with refined cuisine. Scallops in mace butter, langostinos in a light morel sauce or a whole turbot with chanterelles are all delightful pairing partners, as is pheasant with porcini or veal chops roasted with sage.



CAPACITY	ALCOHOL	ACIDITY	CLOSURE
0,75 L	12,5 % VOL.	6,3 G/L	CORK

SWEETNESS	GRAPE VARIETY	CONTAINER SIZE	BIO
0,7 G/L	CHARDONNAY	TONNEAUX	✓