KÜHLING-GILLOT

VDP.GROSSE LAGE

HIPPING RIESLING

2025

98/100

Quite an eccentric representation of this GG site. Aromas of exotic fruit, smoke, grapefruit, wet stones, thyme, spicy pepper and some apple blossoms. The palate is compact and firmly framed, with just the right amount of tannins carrying the tense acidity and a rounded yet nervy and slatey finish. This is a fabulous bottling with a real exotic feel.

Ryan Montgomery

JAMES SUCKLING

98/100

Super-elegant and refined in spite of the enormous concentration, this dazzles exactly when you think it will blast. Then, what could so easily have become something opulent stuns you with its filigree, so that all you want to do is lie down with this beauty forever and ever.

STUART PIGOTT

Biologisch-dynamisch ausgebaut von H.O. SPANIER

Deutsche Landwirtschaft DE-ÖKO-006

NO BULLSHIT JUST SULPHITES

KÜHLING-GILLOT



VDP.GROSSE LAGE

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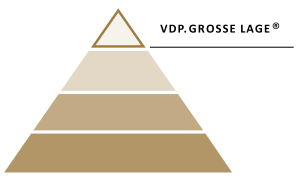
VDP. GROSSE LAGE
In these wines, the concept of origin is taken to the highest level of quality. They come from world-famous vineyards that produce extraordinary grapes and have been recorded in centuries-old maps. They reflect inimitably the unique character of the site, the special nature of the soil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

HISTORY
The first documented mention of Hipping can be traced back to 1550, as the "Hupbuhl." It is presumed that this site was once a grazing meadow for goats. 'Hippe' means goat and 'Buhl' means hill in the local dialect.

ORIGIN
Like a parabolic mirror, our two parcels come together at the highest point of the Hipping and, with their north-east and south-west slopes, resemble a small, natural amphitheatre. As one of the world's most unique terroirs, the Hipping has a special microclimate: situated at 80-174 metres with a gradient of 60-120%, it enjoys unrestricted sunshine. Its barren primary rock soils, around 280 million years old, store the warmth of the day, while the cool night winds from the side valley maintain the acidity.

VINIFICATION
The grapes are carefully selected and harvested by hand, the must ferments spontaneously and is carefully matured in 1200-litre casks.

TASTE
It has a stone fruit aroma with spicy accents reminiscent of sesame and green tea. It quickly builds up enormous pressure on the palate and combines its juicy fruit with distinctive spiciness and a viscous feel. A complex and refined wine with a cool finish and remarkable length.



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

SWEETNESS	GRAPE VARIETY	BIO
1,7 G/L	RIESLING	✓