



KÜHLING-GILLOT

VDP.ORTSWEIN
OPPENHEIM CHARDONNAY ALTE REBEN
2022

18/20

2023 Chardonnay Oppenheimer Alte Reben, Kühling-Gillot, Rheinhessen: This powerful wine from the Oppenheimer Kalkmergel soils, reminiscent of a classic Pinot, is full of strength, but never leaves the impression of heaviness. The still somewhat reductive aroma is dominated by delicate wood tones, vanilla, fresh dough, yellow fruits – classic, in other words. On the palate, the creamy, powerful impression persists and is slimmed down in the finale with fine acidity.

DER WEINWISSER 11/2024



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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

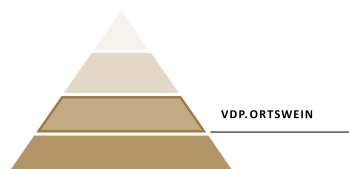
In 1994, we planted the Chardonnay in the Oppenheim Herrenberg vineyard on a firm limestone bedrock with a soft, wind-blown clay layer.

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
0,75 L

ALCOHOL
13,0 % VOL.

ACIDITY
6,5 G/L

CLOSURE
CORK

SWEETNESS
1,0 G/L

GRAPE VARIETY
CHARDONNAY

CONTAINER SIZE
TONNEAUX

BIO
✓