



KÜHLING-GILLOT

VDP.ORTSWEIN  
OPPENHEIM CHARDONNAY ALTE REBEN  
2020

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**OPPENHEIM CHARDONNAY ALTE  
REBEN**  
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CAPACITY  
0,75 L

CLOSURE  
CORK

ALCOHOL  
12,5 % VOL.

SWEETNESS  
1,1 G/L

ACIDITY  
5,5 G/L

MATURATION  
500L TONNEAUX



Our vineyards in the Oppenheim district lie outside the direct influence of the Rhine River, and their amphitheater shape ideally stores the warmth of the day and helps the grapes ripen evenly. In contrast to Nierstein, where red slate dominates, the soils around Oppenheim are highly calcareous and marked by limestone marl formations. Calculate in the soft loess topsoil and it makes for an ideal site for the Pinot varieties and our Chardonnay.

We first bottled this wine in 2012, based on a concept drawn from years of observing this site. A solid block of limestone flows here, causing the grapes to ripen a bit slower.

We take advantage of this special microclimate to harvest small, healthy Chardonnay berries through constant canopy management and meticulous selection.

The pure limestone marl of Oppenheim leaves its mark. Small, golden yellow berries, fermented in barriques and tonneaux, 50% in first fill, the remainder in 2nd fill. A complex Chardonnay produced in limited quantities with the promise of outstanding drinkability now and for years to come.

Awards  
94 Points Gault & Millau



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