

KÜHLING-GILLOT

VDP.GROSSE LAGE  
HIPPING RIESLING  
2024

97/100

Incredibly peachy aromas intertwine with stunning stony minerality in this dry riesling masterpiece. The miraculous precision of this wine leaves you breathless as it rolls over the mediumbodied palate. Enormously long and filigreed finish that must be experienced to be believed.

JAMES SUCKLING, STUART PIGOTT

96/100

The 2024 Riesling Niersteiner Hipping Grosses Gewächs was co-harvested across several parcels with varying expositions. Ist initially smoky reduction gives way to a supple sense of crushed, savory deadnettle. The palate immediately adds a stony verve that brings out red apple, grapefruit peel and foliage notes. Its peppery savoriness is not unlike arugula. There is a saltiness here, with a lasting herbal savor. The 2024 is wonderful, understated, long and distinctly elegant.

VINOUS, ANNE KREBIEHL



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VDP. GROSSE LAGE

## HIPPING RIESLING 2024



### 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

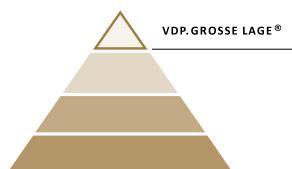
Like a parabolic mirror, our two parcels come together at the highest point of the Hipping and, with their north-east and south-west slopes, resemble a small, natural amphitheatre. As one of the world's most unique terroirs, the Hipping has a special microclimate: situated at 80-174 metres with a gradient 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.	7,0 G/L	DIAMCORK
SWEETNESS	GRAPE VARIETY	BIO	✓
2,5 G/L	RIESLING		