



KÜHLING-GILLOT

VDP.GROSSE LAGE PETTENTHAL RIESLING 2024

98/100

This giant of finesse and focus is like an ocean breeze on a hot day that lifts and delights you. Hyper-elegant and hyperfiligreed, with a wealth of stone fruit and wild herb details, this is a masterpiece of finesse. Enormously long, wet-stone finish that defies easy description. The interplay of sea salt and yellow peach flavors is spectacular.

JAMES SUCKLING, STUART PIGOTT

97/100

The 2024 Riesling Niersteiner Pettenthal Grosses Gewächs blends flintiness and crushed tansy on the nose, setting the tone for this stony, savory wonder. A textural element unites citrus zest and saltiness. It shines, making the mouth water as it sinks deeper into the red sandstone that seems to hold the flavor and salt of centuries. Meanwhile the surface remains calm and collected. The 2024 is a stupendous expression that holds its cards close to its chest, simply because they are a handful of aces.

VINOUS, ANNE KREBIEHL



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In these wines, the concept of origin is taken to the highest level of quality. They come from world-famous sites 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 cadastral name has existed since 1753.

ORIGIN

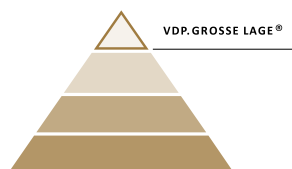
The Pettenthal is our first historical vineyard on the Roter Hang and lies at an altitude of 80 - 170 metres. With a slope of 70-100%, it is the steepest parcel in all of Rheinhessen. At the end of the 80s, in times of greatest depression, Carolin's father bought a few rows of vines. At that time, it was the hectare that counted, not the origin, and the Pettenthal was difficult to work. Today, we cultivate the Pettenthal in the prime section of this globally unique origin, which then, as now, stands unchallenged as a great terroir for Riesling. The soils of this Grosse Lage consist of red clay slate and sandstone on the steep slope and of loam and clay in the flatter part.

VINIFICATION

The grapes are carefully selected by hand, the must ferments spontaneously and is carefully matured in casks.

TASTE

Grown on the clearly perceptible red sandstone, stony notes dominate, along with distinctly spicy aromas of pepper and dried herbs. It has a compact and powerful initial taste, with a creamy texture and viscous feel. The Pettenthal builds up immense tension on the palate, pulsating forward and cumulating into a powerful bass in the aftertaste.



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,0 G/L

CLOSURE
DIAMCORK

SWEETNESS
2,0 G/L

GRAPE VARIETY
RIESLING

BIO
✓