



KÜHLING-GILLOT

VDP.GROSSE LAGE
PETTENTHAL RIESLING
2022

98/100 points

JAMES SUCKLING

95/100 points

Kühling-Gillot's Hipping and Pettenthal sites compete annually for the top spot in the producer's portfolio. In 2022, the Riesling from Pettenthal makes the running, possibly because more loam in the subsoil has ensured a better water supply and trees have provided shade in the late afternoon. A slender but tight...

DECANTER, CARO MAURER



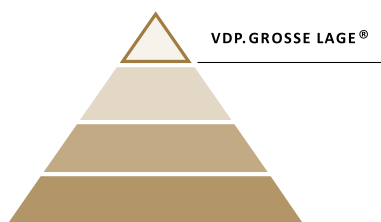
KÜHLING-GILLOT

VDP.GROSSE LAGE

PETTENTHAL RIESLING 2022



Pettenthal is our first historic site on the Roter Hang, situated at an elevation of 90 – 170 meters. With gradients measuring up to 70%, it is the steepest parcel in all of Rheinhessen. In the late 80s, in a time of massive economic recession, Carolin's father purchased a few rows of vines. Volume was considered more important than origin at that time, and Pettenthal was further disparaged as overly toilsome to maintain. Today we cultivate 110 rows on this prized site, on terroir like none other on earth as a cradle of Riesling, just as it has always been. The soils on this Grosse Lage site comprise red clay slate and sandstone through the steep face and clay and loam on the flatter section. The higher the site, the more barren the soils, forcing the vines to dig deeper. Pettenthal's ancient band of stone emerges at the surface in our parcels. With a minimal humus layer, the grapes here are rooted especially deep in the stone. After a meticulous selection, the wines are hand harvested, the must is wild fermented and then gently vinified in 1,200 liter barrels. Pettenthal shimmers pale straw yellow in the glass, echoing its stony chiseled character against sublime spice. Complex and nuanced, like a grand red wine, it needs time in the glass to reveal its full potential. The fruit appears as almost an afterthought, reduced to peach stone, lemon pith and grapefruit peel. Hints of stone take center stage, second only to the unmistakable Rotliegend notes in which it grows, as well as the distinctive spice of pepper and dried herbs. Dense and deep from the first sip, the palate reveals a creamy texture and good viscosity. Pulsating with challenging vibrations from the nimble and lively acidity, and draped in a coat of fine phenolics. Pettenthal delivers incredible tension on the palate, energy and momentum, as it crescendos toward a powerful, driving bass on the finish. Timeless grandeur and elegance. Pettenthal demands fine food as its partner, and will shine in the same situations as a grand Burgundy in France.



CAPACITY
0,75 L

ALCOHOL
12,5 % VOL.

ACIDITY
7,0 G/L

CLOSURE
CORK

SWEETNESS

GRAPE VARIETY

CONTAINER SIZE

BIO

3,0 G/L

RIESLING

LARGE
WOODEN
BARRELS

✓