



KÜHLING-GILLOT

GRAND CRUS FROM THE RHEINTERRASSE, CULTIVATED BIODYNAMICALLY BY H.O. SPANIER.

For centuries, our family has been making wine along the Rhine on the legendary Grand Cru sites of the famed Roter Hang. Working with warm Rheinhessen vineyards that range from steep to steeper, we are proud to cultivate biodynamic Riesling and Pinot Noir on organic-certified sites in the dry-farmed landscape between Bodenheim and Oppenheim. Since 2006, I have managed my family estate together with my husband. I'm a nature lover, oenologist, businesswoman and mother of two.

Carolin Spanier-Gillot

APPROACH

Starting in 2005, we expanded our organic methods to incorporate biodynamic practices at both estates. Most obviously, we forgo all use of synthetic fertilizers on our soil and vines. Yet beyond the biological processes in the soil that impact fruit formation, the impact of light is also of growing importance, especially in the face of a changing climate. The application of preparations and teas has enhanced the vitality of the vines significantly. We see a more uniform vegetation, as well as a calmer and steadier reaction to heat and moisture, which helps to prevent disease and over-ripeness.

ORIGIN

Our meticulous labors in recent years have clearly shown that exceptional vineyard sites possess a ‚genius loci‘ – a spirit of the place – that expresses itself openly in the wine. In today's parlance, this concept is referred to as "terroir."

Our parcels include some of the region's finest VDP.ERSTE & VDP.GROSSE LAGE sites. It has taken us 10 years of expanding, acquiring, renewing, replanting and gently nurturing them to achieve this state. The healthy and stable condition of our soils, cultivated organically since 2004 and today biodynamically, allows us to speak of „origin“ with confidence and a clear conscience.



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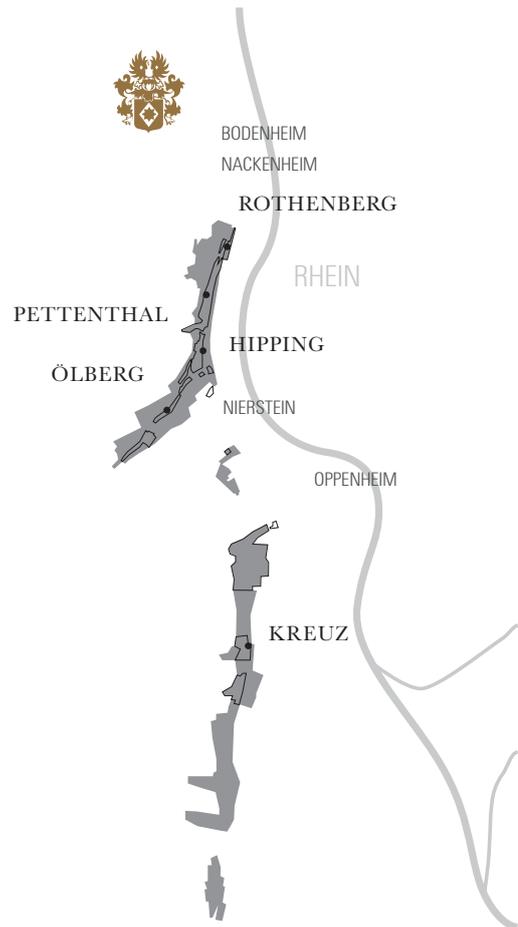
VINEYARDS

VDP.GROSSE LAGE

- Rothenberg
- Pettenthal
- Hipping
- Ölberg
- Kreuz

VDP.ERSTE LAGE

- Nackenheim
- Nierstein
- Oppenheim



WINE STYLE

[NO BULLSHIT] JUST SULPHITES

Our wines are spontaneously fermented in large wooden barrels and stainless steel tanks. We use no additives or fining agents. A minimal addition of sulfur completes the vinification process.

Just like you can't make grass grow faster by tugging on the blades, you can't improve wine by forcing it to ripen quickly. We respect this by allowing some of our wines to come to market no sooner than two or even three years after harvest.

At our latitude, Riesling is ideal among white wines at making tangible the experience known as terroir. Our Spätburgunder grapes grow on the calcareous soils surrounding Oppenheim and Bodenheim. There the fruit reaches perfect ripeness in soils that are sparse yet inclined to draw warmth into their very depths. Wines with delicate aromas possible only in northern climates and a body of breathtaking finesse.



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TURNING SPACE INTO TIME

Our new maturation cellar, carved into the Hohen-Sülzen hillside, is a sanctum for our wines during an extended maturation phase. There the wines are granted the natural time and space they need to develop.

But aging involves more than just time. An ideal environment is also required and here our wines find both. Seeking to replicate the characteristics of a natural cellar, we opted not just to build underground, but also to avoid conventional concrete wherever possible.

It lays the cornerstone for our expanding Late Release program, allowing us to bottle as late as possible after an extended period on the lees. Each wine that leaves our estate after years of maturation will receive a special indicator on its label that guarantees its provenance under the ideal conditions of the estate's maturation cellar. We believe our wines, and by extension our customers, will benefit from this meditative rest. Time here amplifies enjoyment, enhancing our appreciation of provenance while also focusing on development and maturity.

FACTS

OWNERS AND MAANGERS: Carolin Spanier-Gillot and H. O. Spanier

CELLAR MASTER: H. O. Spanier

VINEYARD PLANTINGS: 25 hectares

PRODUCTION: 150,000 BOTTLES

SOILS: Red slate, marl limestone

GRAPE VARIETIES: 70% Riesling, 15% Spätburgunder, FURTHER: Grauer Burgunder, Chardonnay, Scheurebe

Organically certified - DE-Öko-039, Deutsche Landwirtschaft

Biodynamic viticultural practices

VDP.Member Estate since 1997



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AWARDS AND ACCOLADES

FALSTAFF WEINGUIDE GERMANY 2021
awarded five out of five stars

ROBERT PARKER WINE ADVOCATE
2019 Rothenberg wurzelecht GG
„the best I have ever tasted from
this spectacular terroir“
98-100/100

GAULT MILLAU WEINGUIDE 2020
Best Dry Riesling - 100/100 points
2018 Rothenberg wurzelecht GG

VINUM WEINGUIDE 2018
Winemakers of the Year

EICHELMANN WEINGUIDE 2018
Estate of the Year
Best White Wine Collection

GAULT MILLAU WEINGUIDE 2016
Best dry Riesling
2014 Rothenberg wurzelecht GG

FEINSCHMECKER WINE AWARDS 2016
Collection of the Year

FALSTAFF WINE TROPHY 2015
Winemaker of the Year

INTERCONNECTED ♀♂

We lead our two estates together: Carolin and H.O.; BattenfeldSpanier and Kühling-Gillot; Rheinterrasse and Wonnegau; limestone and slate; grapes and soil; nature and culture. Our goal is to convey the taste of a wine's passage from space into time. Our organic approach to winegrowing expanded into a full biodynamic philosophy in 2005, reflecting our larger sense of a grand interconnectedness.

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