

Kühling-Gillot
Oelmühlstr. 25
55294 Bodenheim
Tel.: 06135. 23 33
www.kuehling-gillot.de

Biologisch-dynamisch  ausgebaut von
H.O. SPANIER

The very first edition of our wine guide declared this estate worthy of recommendation. Nine years later we called it the Rising Estate of the Year. And now, another nine years along, we are into our 18th edition and see the wines as more thrilling than ever, with new levels of complexity and sustainability.

Gerhard Eichelmann on Kühling-Gillot - Wine Estate of the Year 2018



eichelmann
2018

Weingut des Jahres

Beste Weißweinkollektion

Kühling-Gillot

Bodenheim | Rheinhessen

Gerhard Eichelmann

Heidelberg, im November 2017
Gerhard Eichelmann, Herausgeber

History

A recounting of our estate's history might begin over 35 million years ago, when the primordial sea covered what is today known as the Mainz Basin. Or a bit over 200 years ago when my family first settled on the Roter Hang and took up winemaking. Yet perhaps it makes most sense to start with my marriage to H.O. Spanier of Weingut BattenfeldSpanier in 2006. While the primordial sea, ancient soils and long family tradition form a crucial foundation, it has been our shared reorientation toward sustainability that has brought us to where we are today.

Organic cultivation, biodynamic methods, spontaneous fermentation, extended lees contacts and large wooden barrels are among the most visible of those changes. Others have noticed as well. Our extensive collection of awards and accolades from recent years now ranks us among the finest and most prestigious winegrowing estates in Germany.

While we are of course quite proud of these honors, what really matters is that each bottle we make reflects our soils and ourselves. Authenticity is our compass, even if the winemaker's path is at times a „stony“ one.



Carolin

Women have long held the reins at Kühling-Gillot. This generations-old tradition remains firmly in place in the 21st century. The core rootstock on the outstanding sites of the Roter Hang were first planted by my parents, Gabi and Roland Gillot. After earning a degree in Viticulture from Geisenheim University, I then took over the estate in 2002. My husband Hans Oliver Spanier joined me in 2006, assuming responsibility for the cellar work.

I'm a nature lover, a business woman and above all else a mother. At a bustling estate like this one, keeping the family together is no less important than cultivating the vineyards, working in the cellar or running the many public events at our vinothek in Bodenheim.

It is chaotic and challenging, but when all is said and done: life as a winemaker is my dream come true.



Badenheim

Wine encapsulates a sublime set of feelings and is capable of harmonizing high culture and uninhibited joy. At our winegrowing estate, we speak to the whole person, starting with our architectonic concept and our wines but ultimately winning hearts and minds through our boundless warmth. As Goethe wrote: Here I am a man, here dare it to be!

You can feel this spirit in the relaxed atmosphere and vivid colors of our lounge and vinothek, yet the clear lines of our spaces also hint at our own expectations for the wines. We favor subtlety and restraint, and each bottle is responsible for convincing on its own merits.

LiquidLife hosts a range of high-end gourmet events, bringing a metropolitan flair to our humble Rheinhessen stage. Star chefs and sommeliers from well-known wine bars in Berlin, Hamburg and Vienna come here to Bodenheim to cook and delight you. All the class, but none of the big city pomp and circumstance. Rather: immaculate yet informal. Honest but never brash.



Roter Hang

Just a few kilometers directly behind Oppenheim, a vein of red stone known as Rotliegend pushes through to the surface, offering a spectacular substrate for winegrowing. A bit further down the Rhine, near Nackenheim, that red clayey slate disappears again beneath the surface. And while a band of this red stone lurks below the soil across the globe, it only rises to the top layers in a few very specific places. And only here, on the Roter Hang above the Rhine River, is viticulture possible on this soil.

The porous, iron-rich clayey slate soil is both a legacy and a responsibility. It stores the warmth of the sun while the Rhine carries the cool night air into the vineyards. The river environment ensures that the vines rarely lack for ambient moisture, even in hot years; yet in rainy years the water simply drains off through the slate.

Wines from the Roter Hang thus achieve a balanced ripeness, a mild acidity, and a creaminess on the palate that is the envy of wine producers the world over.



Wines

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 our wines to undergo spontaneous fermentation and extended contact with the lees before they are bottled. And some of our wines come to market no sooner than two or even three years after harvest.

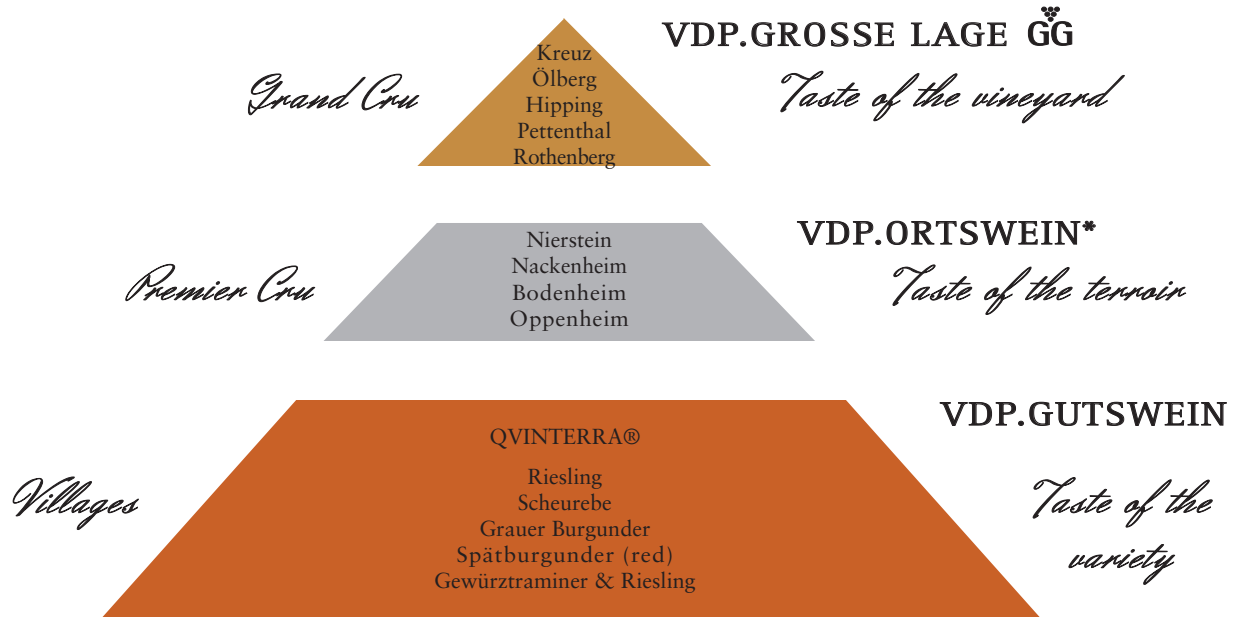
We view each wine's maturation not as a deterioration, but rather as a purification process. The aromas of the grapes melt away, while the aromas of the vineyard, the soil and the rock gain in prominence. Only then does our 'genius loci' — the spirit of this place, of this Rheinterrasse and the slate soils of the Roter Hang — truly emerge. At our latitude, Riesling is ideal among white wines at making tangible the experience known as *terroir*.

Our red wines, primarily made from 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. The delicate aromas possible only in northern climates and a restrained use of *barrique* bridle the dark power of the red wine grape into a body of breathtaking finesse.



International Classification

VDP.Rheinhessen



***The VDP.Rheinhessen has agreed that Ortswein will be produced solely from grapes from classified Erste Lage vineyards**



KÜHLING-GILL

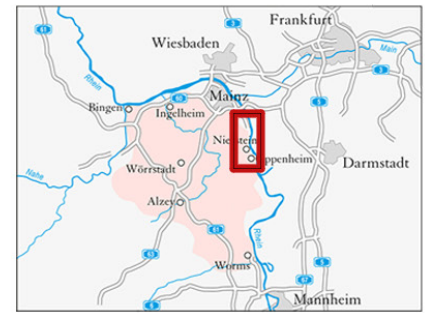
QVINTERRA
2016 RIESLING TROCKEN





KÜHLING-GILLOT

2016 NIERSTEIN RIESLING



Rheinhessen

Grosse Lagen

The Verband der Deutschen Prädikatsweingüter (VDP) has established a site classification pyramid that features the famous VDP.GROSSE LAGE sites at its peak. Any vineyard earning this classification is considered among Germany's absolute finest, and we are proud to hold five such Grosse Lage sites.

In accordance with the statutes of the VDP's GG commission, dry wines from Grosse Lage sites are known as Grosse Gewächse. The Grosse Gewächse from Riesling may only be brought onto the market on the first of September of the year following harvest. The rules are even stricter for Spätburgunder red wines, which may be released only two years after harvest.

All of our Ortswein and Lagenwein bottles follow uniform internal guidelines: biodynamic cultivation, exclusive hand harvest, additional manual selection on the sorting table, spontaneous fermentation without external temperature controls, vinification in traditional Stück and Halbstück casks, and six to nine months on the full lees.

Our goal is to convey the taste that arises through a wine's passage from space into time.

Öllerg

Hipping



Pettenthal

Rathenberg



Rothenberg

90 - 140 m of elevation, 70% gradient.

Our winegrowing block sits proudly like an eyrie atop the hill. It is the steepest section of the Rothenberg and bears the name Kapellchen (,Little Chapel‘).

The Rothenberg (,Red Hill‘) name says it all: our Riesling vines grow in red slate soils known for being so soft and porous that the roots can literally eat through the rock. These are surely among the oldest Riesling vines in Germany, planted in 1934 before the laws to protect against the Phylloxera catastrophe. That’s why we call our wine “wurzelecht” (,ungrafted‘).

Our “wurzelecht” Grosses Gewächs from the Rothenberg vineyard has come to be celebrated as an iconic wine and is always in extreme demand. The unbelievably silky texture and sublime elegance of this Riesling reflect the exceedingly rare but truly ideal conditions found here.



KÜHLING-GILLOT

2016

ROTHENBERG

WURZELECHT

RIESLING

Pettenthal

90 - 170 m of elevation, approx. 50 - 60% gradient, abuts the Rothenberg to the south.

The Pettenthal name is believed to have originated in the period when the Church owned the vineyards (Paters Tal = Valley of the Monks). Here too the red slate and red sandstone of the famous „Rotliegend“ soil are most prevalent.

With an incline measuring over 70%, our Pettenthal sites are the steepest vineyard parcels anywhere in Rheinhessen. The rock formations that run through the entire Roter Hang are most defined at the surface here. The extremely thin humus layer forces the vines to dig deep to find nutrition.

Pettenthal Riesling is known for its stunning expressiveness. Dominant tobacco aromas join with notes of freshly struck flint, underscored with the gentle influence of primary fruit.



KÜHLING-GILL

2016
PETTENTHAL
RIESLING

Hipping

80 - 174 m of elevation, 65% gradient.

The toe of the Brudersberg bulges out along the Pettenthal, after which the Roter Hang transitions to the southeast into the Hipping vineyard.

Impressively framed by red slate cliffs, our parcels on the Hipping form a miniature amphitheater. Vines growing in this sparse and stony substrate, situated on the highest portion of the Hipping site, enjoy a balanced portion of sunshine.

Our Hipping Riesling delivers a cornucopia of fresh yellow fruits reined in with a stunning slate spice.

A stylized coat of arms is visible on the left side of the label. It features a shield with a crown on top, a blue field with a yellow diamond, and a green field with a white and blue pattern. The shield is surrounded by green and yellow decorative elements.

KÜHLING-GILL

2016
HIPPING
RIESLING

Ölberg

80 - 170 m of elevation, 65% gradient.

The Ölberg is a broad site that runs east-west through the center of the Roter Hang. It is our only Roter Hang site to enjoy full southerly exposure. Our parcels sit in the old heart of the Ölberg, where the stony soil and stark fissures make vineyard work an inherently physical and logistical challenge. With a gradient topping out over 60%, our vineyard block is considered a classic steep slope site.

While the Rothenberg, Pettenthal and Hipping each have prominent exposed rock formations, the soil on the Ölberg is more porous and permeable. The red clay slate was ground down over millions of years and at this point has essentially replaced the humus layer. We have worked hard to restore our vineyards to a more natural state, resulting in a noticeable difference in the microbial profile of the soil.

Riesling from the Ölberg is juicy with a range of charming warm fruits, approachable and expressive.



KÜHLING-GILLOT

2016
ÖLBERG
RIESLING

Kreuz

100 - 140 m of elevation, 30% gradient.

Our parcels are in the heart of the Oppenheimer Kreuz, with soil shaped by powerful bands of loess leavened at various points with fragments of coarse shale and shell limestone.

Long ago my father, Roland Gillot, became one of the first German winemakers to not only plant French Pinot Noir clones on our vineyards, but to also graft them on our Oppenheimer Kreuz to ancient white wine vines. So far as we know, this has never been replicated before nor since, and a variety of TV broadcasters reported on this at the time. The Oppenheimer Kreuz is also known internally as our „pope site,“ and for the best of reasons: our 1999 Oppenheimer Kreuz Spätburgunder was used by Pope Benedict as sacramental wine, a point of great pride for us.

Our French Pinot Noir clones from the Kreuz site produce an intense, spicy herbal red wine. Partial maturation in new barrique encourages greater depth and power. Kreuz Spätburgunders show best after a minimum of 10 years in the bottle.



A man and a woman are standing in a cellar, positioned between two large, round wooden barrels. The man, on the left, is wearing a black polo shirt with a small purple logo and dark trousers. The woman, on the right, is wearing a black leather jacket and dark trousers, with her arms crossed. The background is a rough, textured stone wall. The barrels have metal hoops and handles. A small tag is attached to the handle of the barrel on the right.

TOGETHER^{♀♂}