

# A. CHRISTMANN

**Year Founded:** 1845

**Region:** Pfalz, Germany

**Owners:** The Christmann family

**Fun Fact:** The family has worked these vineyards as far back as the 1500's

**-Biodynamic, Organic,  
Sustainable & Vegan-**

estate after their son, Arnold Christmann, and the estate has remained in the hands of the Christmann family ever since and running the winery is a complete family affair.

The extended family has cultivated vineyards in the Pfalz since 1508, but it was only in 1798 that their ancestor, Georg Köhler, was finally able to purchase the vineyards his family had long farmed. In 1845, Köhler's only granddaughter and heir to the estate, Anna, married Hermann Häusser, the son of another nearby winemaking family, joining their properties and establishing the framework of the Christmann estate of today. Half a century later, Anna and Hermann's daughter, Henriette, married Eduard Christmann. The couple named the



## 2021/2022 Pfalz Riesling

**'Top 100 Wines'** - James Suckling 2020 & 2021

Produced from the grapes of first pickings in our classified sites. Always picked on the perfect degree of ripeness limiting the amount of fruit acid to a moderate level. Slow, spontaneous fermentation, extended lees contact. The wine unites the minerality, finesse and elegant fruit of the sandstone soils in Gimmeldingen, Deidesheim and Ruppertsberg.



## 2022 IDIG Königsbach Riesling

100% Grand Cru Riesling. Slow, spontaneous fermentation, long yeast contact. From old vines rooting in this south-south-east-facing, sheltered site of reddish calcareous marl, mixed with sandstone debris and some basalt on top of Tertiary limestone.

**96 Points - '22 Vinous** - *“The palate is smooth and has the Idig serenity and smoothness, with an inherent coolness, creamy, slender, always with its balm-like, calm, soothing nature. Elegant, slender and poised. (Bone-dry).”*



## 2018 Gimmeldingen Spätburguner

The name "Gimmeldinger Schlüssel" comes from the neighboring manor Hildenbrandseck, which was formerly part of Idig. The location is north of Meerspinne and has a gentle eastward slope, slightly tilted to the north. The influence of cold air from the Gimmeldinger Valley is noticeable but diminished. The soil consists of a mixture of the lime loess of Meerspinne and colored sandstone gravel.

100% Pinot Noir. Selective hand-picking in small crates. Spontaneous fermentation, 15% whole clusters. Aged until February 2022, 20% new wood. The wine captivates with its charming cherry fruit and spicy character.

**92 Points – James Suckling** – *“A gentle and subtle young Pinot Noir with very good depth, but not a gram of fat on the toned medium body. The black-cherry and forest-berry aromas open up slowly. Long, silky finish, thanks to the rather fine tannins.”*

**91 Points – Robert Parker** – *“Very precise and elegant on the pure, fresh and aromatic Pinot nose, with red berry and cherry aromas and discreet toasty and spicy notes. Juicy and round on the palate, this is a charmingly finessed, elegant and fresh medium-bodied Pinot with fine tannins and a stimulating party on the finish. Pretty French in style.”*